

Tolaini

Chianti Classico DOCG



2024 is the first vintage of Tolaini's new Chianti Classico. The label pays tribute to the historic Cerretani family, an ancient Sienese lineage documented since the 11th century and connected to these lands as early as 1090. The Cerretani played an important role in Siena's political and cultural life and were also custodians of vineyards that shaped the landscape and winemaking tradition of these hills. Their vine-growing lands contributed to wines that reflect the identity of Chianti Classico.

Vineyard Technique: Respect for the land is paramount at Tolaini, with a viticultural approach centered in rigorous organic certification (officially achieved in 2023), regenerative farming, and a preventative philosophy that strengthens the vineyard as a living system. High-density planting—6,000 to more than 7,350 vines per hectare—along with specialized cover crops and biodiversity preservation, encourages deep rooting, greater resilience, and lower yields of more concentrated fruit.

Winemaking: Grapes coming from Tolaini's younger vineyards in San Giovanni a Cerreto are first selected during harvest in the vineyard and then by an optical sorter when they arrive at the winery; they are destemmed, and the whole berries are immediately placed in stainless steel tanks. Fermentation is temperature-controlled, and the must is kept in contact with the skins for 20 days.

Aging: The wine matures for 10 months in concrete tanks and 2 more months in bottle.

Grape varieties : 95% Sangiovese, 5% Canaiolo

Press Notes

Soil : The soils at San Giovanni a Cerreto are composed of yellow quartz sands and marine conglomerates with rounded pebbles and fossilized seashells. Loose, light-textured, and highly permeable, these reflective yellow soils help promote even ripening.

James Suckling

2024

92 points

Tasting notes :

Ruby red, the nose shows hints of strawberry and ripe black cherry.



Organic

