

Tolaini

Vallenuova Chianti Classico DOCG



There is a certain magic about the relationship between sun (southern exposure), soil (galestro / clay), and altitude, which when combined give life to this Sangiovese. The Chianti Classico Vallenuova is made from a strict selection of Sangiovese harvested from the Estate. The wine matures for 10 months in oak casks, followed by 4 months in bottle. The result is a wine that is juicy and elegant. The name Vallenuova is the historic name of the site and is still today the formal address of the winery.

Grape varieties : 100% Sangiovese

Altitude : 350m

Vineyard age : 20-year-old vines

Exposure : Southeast

Soil : Galestro and limestone, mostly clay with gravel-size stones

Alcohol : 14%

Tasting notes :

Complex and compelling, offering a mix of pure black cherry and black currant fruit, with earth, spice and leather flavors. Lush and balanced, presenting a long, tobacco-tinged finish.



Organic

Press Notes

Jeb Dunnuck

2020 90 points

Robert Parker Wine Advocate

2021, 2018, 2017 90 points
2016 91 points
2015 90+ points

Wine Spectator

2022 93 points
2019 90 points
2015 93 points

James Suckling

2022, 2017, 2016 92 points
2021 93 points
2020, 2019, 2018, 2015 91 points

AG Vinous

2022, 2020 90 points
2021 92 points

Wine Enthusiast

2021, 2020 90 points

Gambero Rosso

2018

