

Tolaini

Vallenuova Chianti Classico DOCG 2020



Grapes 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. The wine matures for 10 months in a mix of Tuscan, Slavonian, and Austrian oak casks. The name Vallenuova is the historic name of the site and is still today the formal address of the winery.

Grape varieties : 95% Sangiovese, 5% Canaiolo

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

The Wine Advocate

2021, 2018, 90 points

2017

2016 91 points

2015 90+ points

Wine Spectator

2019 90 points

2015 93 points

James Suckling

2021 93 points

2020, 2019, 91 points

2018, 2015

2017, 2016 92 points

AG Vinous

2021 92 points

2020 90 points

Wine Enthusiast

2020 90 points

Gambero Rosso

2018

