

Tolaini

Mello Sangiovese Toscana IGT

Planted in 2001 at roughly 700 meters above the sea, Mello is the highest altitude vineyard in the Chianti Classico DOCG. Mello was planted by renowned agronomist Ruggero Mazzilli and is a certified organic vineyard. This terroir boasts warm sunny days, cool nights and a constant breeze, ideal for Sangiovese. The soil is Macigno, a well-draining non calcareous sandstone soil, poor in organic matter, which imparts finesse and elegance to this Cru's Sangiovese.

Grape varieties 100%
Sangiovese, single vineyard

Altitude 700m ASL

Soil Macigno, a well-draining sandstone soil that imparts finesse and elegance

Tasting notes

Ruby red with purple nuances. The nose displays hints of raspberry, red cherry and violet. Tannins are smooth, the structure is medium bodied with a long persistent finish. The acidity gives a bright freshness to this wine, typical of high altitude wines. Mello is a pure expression of sangiovese from this remote hilltop terroir, pristine and untouched for over 20 years.



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Banville
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