

Tolaini

Chianti Classico Gran Selezione DOCG

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 French oak fermenters. Fermentation is temperature-controlled, and the must is kept in contact with the skins for 40 days. The wine rests for 24 months in 25 hl oak casks of which 6 are on the fine lees as well as an additional 6 months in stainless steel.

Grape varieties 100%
Sangiovese, single vineyard

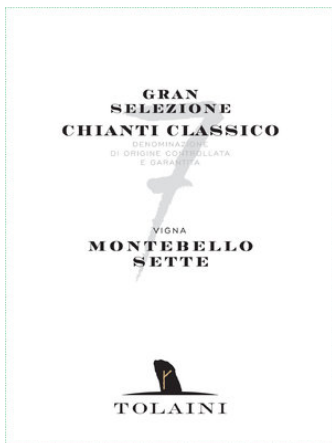
Altitude 450m ASL

Soil Galestro and limestone, mostly clay with gravel-sized stones

Alcohol 13.5%

Tasting notes

This is a sensual wine with notes of cherry fruit, tobacco, leather and hints of licorice and spice. The elegant tannins balance nicely with the fruit, all underlined by a fabulous stratum of acidity, making this a complex wine with incontestable structure and power. A long and satisfying finish confirms this Sangiovese is true to its terroir.



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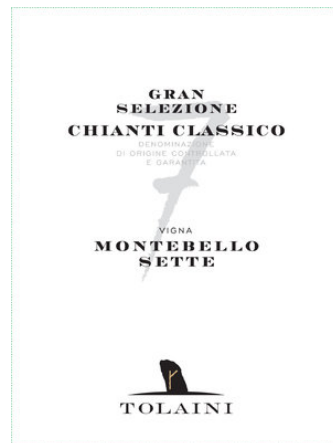
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Banville
Wine Merchants



Organic

www.banvillewine.com

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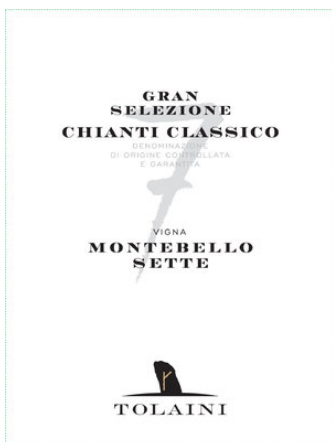
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