

Tolaini

Vallenuova Chianti Classico DOCG

Malolactic fermentation takes place in large French oak casks of 48 hl each. The wine rests for 10 months in oak of which 4 months are on the lees and 4 months in bottle.

Grape varieties 100% Sangiovese

Altitude 350m

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.

CHIANTI CLASSICO
DENOMINAZIONE
DI ORIGINE CONTROLLATA
E GARANTITA

VALLENUOVA



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