TOLAINI

VALDISANTI TOSCANA IGT

202I

San Giovanni is the name of Tolaini's vineyard near the town of San Giovanni a Cerreto. In the church adjacent to the vineyard there is a painting by Rutilio Manetti depicting Saint John the Evangelist ("San Giovanni") offering to Mary a chalice with a serpent, the international symbol of Saint John and chosen for this label to honor this historic land that bears his name.

Grapes

Cabernet Sauvignon 50%, Cabernet Franc 50%

Area of production

Chianti Classico, Tuscany, Italy

Soil

Sandy with a slight presence of stones (tufa soil)

Vineyard technique

Vine age: Plantings completed in spring 2000 Plant density: 6,900-11,000 plants per hectare



Winemaking

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.

Alcoholic fermentation

Fermentation is temperaturecontrolled and the must is kept in contact with the skins for 25 days.

Maturation

The wine spends 16 months in French barriques, of which 6 months are spent resting on the fine lees.

Tasting note

Youthful, rich dark fruit, berry and cassis aromas meld with notable French oak spice.

On the palate, Valdisanti is full-bodied with deep but reserved fruit flavors framed by rich oak.

The excellent balance of fruit intensity with fine tannins indicates a cellar worthy wine. Note: Some sediment may occur in the bottom of the bottle as the wine is not filtered