

# Tolaini

## Chianti Classico Vallenuova

### THE FACTS



**COUNTRY:** Italy

**REGION:** Tuscany

**APPELLATION:** Chianti Classico

**CEPAGE:** 95% Sangiovese, 5% Canaiolo

**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 stainless steel tanks. Fermentation is temperature-controlled, and the must is kept in contact with the skins for 20 days.

**ALCOHOL BY VOLUME:** 14.0%

**AGING:** 10 months in a mix of Tuscan, Slavonian, and Austrian oak

**ANNUAL PRODUCTION:** 2,500 cases

### THE STORY

Pier Luigi Tolaini, a native of Tuscany, immigrated to Canada in 1956. He planned to work for a few years, make some money, then go back home, buy a farm, marry his high school sweetheart and make some good wine. It took Pier Luigi 45 years before he returned with a clear vision of the high quality wine he wanted to make: one of Italy's best, no less. In 1998 he returned to his native land and purchased some of the best land in the region of Chianti Classico in the noted commune of Castelnuovo Berardenga.

**PHILOSOPHY:** A true marriage of tradition and modern technology. The belief in the "best fruit produces the best wine" is the fundamental principal of the Tolaini estate. Tolaini continues to cultivate the maximum expression of Chianti Classico terroir while farming organically and sustainably.

### THE ADJECTIVES

**OVERALL:** Complex and Compelling

**AROMAS / FLAVORS:** Black cherry, black currant, earth, spice, and leather

**MOUTHFEEL:** Lush, balanced, tobacco-tinged finish

### THE SELLING POINTS

**AWARDS:** 93pts Wine Spectator, 92pts James Suckling, 90pts Vinous

**SUSTAINABILITY:** Green Practicing, Natural Fermentation

