

CHIANTI CLASSICO DOCG 'VALLENUOVA'

2018 | Red Wine



Italy, Tuscany

Tolaini

Case Size: 6

This is a sensual wine with black cherry fruit notes, tobacco and hints of licorice and spice. The elegant tannins and well balanced with the fruit show an optimal maturity of the grapes. The long, juicy, fresh and pleasant finish, with the crispness and texture, express the authentic character of Sangiovese from Castelnuovo Berardenga.

Vinification:

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. The wine matures for 10 months in a mix of Tuscan, Slavonian, and Austrian oak casks.

Grape Varieties: Canaiolo| Sangiovese

Classification: Classico DOCG | **ABV:** 14% | **Closure:** Natural Cork