

# Tolaini

## Mello 700 Chianti Classico IGT

### THE FACTS



**COUNTRY:** Italy

**REGION:** Tuscany

**APPELLATION:** Chianti Classico

**CEPAGE:** 100% Sangiovese

**WINEMAKING:** 80% of the grapes are then destemmed and those berries are sorted in the optical sorter and then put into conical French oak casks. Approximately 20% of the remaining grapes are left as whole bunches and vinified in terracotta Amphorae. Gentle punch downs are done in the oak vats for the first 10 days of maceration. Fermentation occurs with natural yeasts and the must is kept in contact with the skins for 45 days in the oak vats and up to 90 days in the amphorae.

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** 18 months in Austrian oak, 8 months in bottle

**ANNUAL PRODUCTION:** 275 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

**AROMAS / FLAVORS:** Hints of raspberry, red cherry and violet.

**MOUThFEEL:** Medium bodied with smooth tannins and a long finish

### THE SELLING POINTS

A pure expression of sangiovese from this remote hilltop

**AWARDS:** 95pts James Suckling, 92pts Wine Spectator

**SUSTAINABILITY:** Green Practicing, Natural Fermentation

