

tolaini
toscana

valdisanti toscana IGT



The grapes for this blend come from the estate's two vineyards, Montebello and San Giovanni, which are only 4 km apart. The grapes are manually harvested and then undergo a strict selection process; first as bunches and then once they are de-stemmed, again as individual grapes. Each varietal is vinified separately in three tier stainless steel tanks, with frequent remontage and then undergoes temperature-controlled fermentation. The wine is then raised for 18 months in new French barriques. The symbol on the label of the chalice and the serpent was taken from a 16th century painting in the church bordering the Montebello estate. Rutilio Manetti, a famous Tuscan artist, commemorated a story of two saints exchanging gifts; a tray of fruit from Saint Nicola Di Bari and a chalice of wine with a serpent from Saint Giovanni Evangelista. The House of Tolaini has named its wine after the Saints and for the symbolism of Manetti's painting: the fruit representing the richness of our soil and the serpent representing the passion of our labors.

grape varieties 2006:

75% Cab Sauvignon, 20% Sangiovese and 5% Cab Franc

exposure:

West/Southwest

altitude:

320–380m A.S.L.

soil:

Lime and clay, with a considerable presence of gravel

yield:

3,000 kg per hectare

alcohol:

14.00%

tasting notes:

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.

Gambero Rosso

2004 Valdisanti



Wine Spectator

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| 2006 | Valdisanti | 92 points |
| 2005 | Valdisanti | 90 points |
| 2004 | Valdisanti | 91 points |
| 2003 | Valdisanti | 91 points |

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