

al passo toscana IGT

grapes:

Sangiovese 85%, Merlot 15%

area of production:

Chianti Classico, Tuscany, Italy

soil:

Lime and clay with a considerable presence of gravel size stones

vineyard technique:

Vine age: Plantings completed in spring 2000

Plants density: 6,900–11,000 plants per hectare

Yield: 60 qt./ha

Production: 30,000 bottles (2006); 80,000 bottles (2007)

Winemaking: Grapes are firstly selected during harvest in the vineyard and then on the sorting table when they arrive to the winery; they are destemmed and the whole berries are immediately put into stainless steel fermentation tanks and a portion into French oak fermenters.

Alcoholic fermentation: The temperature is computer controlled in the tanks where the must is kept in contact with the skins for about 20–25 days where remontage occurs every 6–8 hours and one delestage is done per week.

Malolactic fermentation: French oak fermenting tanks and in French oak barriques (20% new and 80% used one year)

Maturation: On fine lees for 6 months in barriques and oak fermenters, 8 months in barriques (20% new)

Aging: 12 months in bottle

technical data:

Alcohol: 13.60%

Total Acidity: 5.70 g/l

Sugar: 1.6 g/l

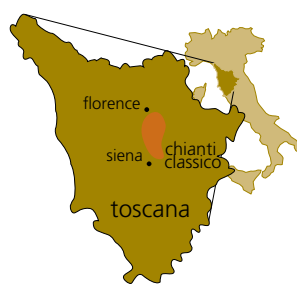
pH: 3.48

tasting notes:

Spicy notes of French oak rise above distinct aromas of cherry and berry. The palate has a backbone of Sangiovese, a roundness of Merlot and enhanced body from the oak. The fruit purity and varietal signatures are testament to the meticulous care given to the young vines.

Note: Some sediment may occur in the bottom of the bottle as the wine is not filtered

region:



toscana

TOLAINI
Per Luigi Tolaini



Wine Spectator

2006	Al Passo	91 points
2005	Al Passo	90 points

Wine Advocate

2007	Al Passo	92 points
2006	Al Passo	90 points