

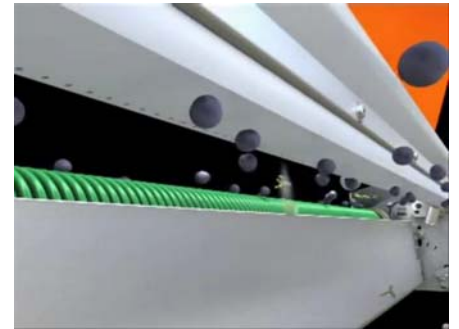


TOLAINI

Harvest 2014

The 2014 harvest looks greatand we have a secret weapon!

It was a late spring this year at Tolaini followed by a fairly wet July. It was not the usual hot Italian summer, meaning the grapes are reaching their optimal state of ripeness through September, which has been sunny and warm. A later harvest this year, but it will be a top vintage for Tolaini thanks in part to Mother Nature and Canopy Management but most especially, thanks to our new **Optical Selection machine** which will be the final and most important step to insure our wine is made only from perfect grapes! Harvest has just started and the fruity juice is fermenting wonderfully - stay tuned!



Tolaini's new **Optical Selection machine** uses state-of-the-art camera and light technology to analyze each berry for the perfect size, color and form. Any berries that do not meet the criteria (or foreign matter like bits of stem or bugs) are discarded by a jet of air. Only the best whole grapes make it into the vats to be made into wine.

In the vineyard: Ruggero Mazzilli is Tolaini's consulting agronomist and is based in Gaiole in Chianti where he is the owner and founder of SPEVIS (The Experimental Station for Sustainable Viticulture). Under Ruggero's supervision Panzano in Chianti became the first *Bio-Distretto* (Organic District) in the world, immediately followed by San Gimignano and Gaiole in Chianti. **SPEVIS** works with the best scientific research institutes to find new solutions to practical vineyard issues by following the principles of organic agriculture and respectful environmental practices. Ruggero joined the Tolaini team in 2013 and is helping to continue the process of cultivating the maximum expression of Chianti Classico terroir while farming organically and sustainably.



www.tolaini.it