

Tolaini Wines vs The World's Best

On April 16th, Craig Collins, MS led a blind comparative tasting of 2010 vintages with 12 top American sommeliers in Houston at



Here is the final ranking of each flight:



FLIGHT 1 – SANGIOVESE

1. Monteverine Le Pergole Torte
2. Tolaini Al Passo
3. Ornellaia Le Volte
4. Antinori Tignanello



FLIGHT 2 – MERLOT

1. Ornellaia Masseto
2. Tolaini Picconero
3. Pahlmeyer
4. Chateau Cheval Blanc



FLIGHT 3 – CABERNET SAUVIGNON

1. Chateau Mouton Rothschild
2. Tolaini Valdisanti
3. Tenuta San Guido Sassicaia
4. Opus One Napa Valley

TOLAINI



Special thanks to

The Distinguished Tasting Panel of the Houston Blind Tasting...



Craig Collins, MS
Beverage Director
Elm Restaurant Group



Dave Mattern
Beverage Director
Truluck's Restaurant Group



David O'Day
Director of Wine
Del Frisco's Restaurant Group



Antonio Gianola
Buyer/ Store Manager
Houston Wine Merchant



Chris Schneider
Dining Room Manager
Del Frisco's Steak House



Thomas Moësse
Wine Buyer / Sommelier
Divino Restaurant



Annette Amaya
Managing Partner/Wine
Director Houston
Crú Food & Wine Bar



James Watkins
Beverage Director
Cordua Restaurants



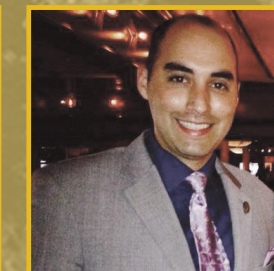
Samantha Porter
Wine Buyer / Sommelier
Mazzantini



David Keck
General Manager
Camerata at Paulie's



Megan Wiig
Sr Mgr. of Beverage Innovation
Ignite Restaurant Group



Steven McDonald
Wine Director
Pappas Bros Steakhouse

“When pitted in a blind tasting against some of the most sought-after wines in the world and scrutinized by a panel of seasoned professionals, the wines of Tolaini performed solidly and with impressive consistency. These are the types of results that will put Tolaini on the radar for serious wine lovers. Bravo!”

– Craig Collins, MS



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