TOLAINI

AL PASSO TOSCANA IGT

2014

Al Passo is the name of the circular forest on our estate and is translated as “at the passage.” This distinct feature is the highest point of our Vallenuova vineyard.

Grapes

85% Sangiovese, 15% Merlot

Area of production

Vineyard sites: Vallenuova and Montebello Castelnuovo Berardenga, Chianti Classico Region, Tuscany

Soil

Vallenuova features silty clay soils that are rich in minerals and exceptionally well-draining. Characterized by Alberese limestone, these soils naturally limit vine vigor, encourage deep root development, and promote greater concentration in the grapes. Montebello is composed of silty soils interwoven with schist, limestone, and marl. Rich in potassium, magnesium, and calcium, these soils give rise to wines of depth, structure, and a distinct sense of place.

Vineyard technique

Respect for the land is paramount at Tolaini, with a viticultural approach grounded in rigorous organic certification, regenerative practices, and a preventative philosophy that treats the vineyard as a living system. High-density planting, from 6,000 to over 7,350 vines per hectare, combined with specialized cover crops and active biodiversity preservation, encourages deep root development, enhances vine resilience, and naturally limits yields to achieve greater fruit concentration.



Winemaking

Grapes are first selected during harvest in the vineyard, then again by an optical sorter at the winery, where they are destemmed and put into stainless steel fermentation tanks and a portion into French oak fermenters.

Alcoholic fermentation

The whole berries are transferred immediately into temperature-controlled stainless-steel tanks for fermentation, where the must is kept in contact with the skins for about 20-25 days. Remontage occurs every 6-8 hours and one delestage is done per week.

Maturation

The wine undergoes malolactic fermentation in French oak fermenters and French oak barriques (20% new and 80% one-year-old). It then matures on the fine lees for 6 months in barriques and oak fermenters, followed by a further 8 months in barriques (20% new). After bottling, it rests for an additional 12 months prior to release.

Press

Gambero Rosso

Tasting note

Spicy notes of oak rise above distinct aromas of cherry and berry. The palate carries the backbone of Sangiovese, the roundness of Merlot, and the added body of Cabernet Sauvignon. Fruit purity and varietal definition reflect the meticulous care given to the vines.

We are certified organic since 2023 and have achieved carbon-negative status through sustainable practices.

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