TOLAINI

AL PASSO TOSCANA IGT

2022

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

Equal parts Sangiovese, Merlot, and Cabernet Sauvignon

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.

Alcoholic fermentation

The whole berries are transferred immediately into temperature-controlled stainless-steel tanks for fermentation, with maceration on the skins for 20 days.

Maturation

The wine matures for 14 months in French oak fermenters and French oak barriques, with 6 months spent on the fine lees.

Press

Robert Parker Wine Advocate	91 points
Vinous	94 points
Wine Spectator	92 points
James Suckling	92 points
Wine Enthusiast	91 points

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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