TOLAINI

PERLUI CABERNET FRANC TOSCANA IGT

2021

PERLUI is a wine dedicated to Pier Luigi "Louie" Tolaini, the founder of Tolaini. His goal was to produce the finest wine from this terroir. PERLUI, 100% Cabernet Franc, which was his favorite variety, is the realization of this dream.

Grapes

100% Cabernet Franc

Area of production

Vineyard site: Montebello, Castelnuovo Berardenga, Chianti Classico Region, Tuscany

Soil

Montebello's soils are predominantly clay-loam, interlaced with shale, limestone, and marl, lending the wines a dense, structured character. Rich in potassium, magnesium, and calcium, they provide steady nourishment to the vines and yield wines of depth, firmness, and a clear 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

The finest Cabernet Franc vines are identified during the summer and monitored individually throughout ripening. Grapes are first selected during harvest in the vineyard and then again by optical sorter at the winery. The bunches are destemmed, and the whole berries placed directly into 100% new, open-top French oak barrels, where soft manual punch-downs are performed.

Alcoholic fermentation

Fermentation proceeds with native yeasts, with maceration on the skins for 30 days.

Maturation

The wine ages for 24 months in 100% new French barriques, with 6 months spent on the fine lees. After bottling, it rests an additional 24 months prior to release.

Press

Robert Parker Wine Advocate	95 points
Vinous	93 points
James Suckling	94 points
Wine Spectator	94 points

Tasting note

Deep ruby red. The nose reveals notes of red tomato, green pepper, and melted chocolate, with subtle oak and vanilla. Full-bodied, with ripe fruit on the palate and a fresh, structured backbone. PERLUI captures the excellence of the Tolaini terroir—a striking wine with the capacity to age for decades.

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

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