TOLAINI

PICCONERO TENUTA MONTEBELLO TOSCANA IGT

2015

Picconero is produced only in the best vintages. The name comes from the combination of two words: picco, meaning a peak or pinnacle of quality, and nero, a term once used by Italians decades ago to refer to red wine.

Grapes

65% Merlot and 35% 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 specialised 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. Following destemming, the whole berries are placed directly into French oak fermenters.

Alcoholic fermentation

Fermentation is temperature controlled, the must is kept in contact with the skins for about 30 days; manual punch down and remontage are done every 6-8 hours throughout the day and one delestage each week.

Maturation

The wine undergoes malolactic fermentation in 100% new French oak barriques, where it matures on the fine lees for 6 months. It then continues to age in barriques for a total of 18 months, followed by an additional 12 months of bottle ageing prior to release.

Press

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

Tasting note

Rich, concentrated, and muscular, yet beautifully balanced, with firm tannins and deep tiers of cherry, plum, and wild berry, accented by spice, vanilla, and liquorice. A long, flavourful finish lingers with juicy fruit and mouth-watering tannins. Sensual and youthful, with the structure to age gracefully for many years.

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

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