TOLAINI

PICCONERO TENUTA MONTEBELLO TOSCANA IGT

2019

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

100% Merlot

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, with maceration on the skins for 30 days. The wine is then transferred into 100% new, open-top French barrels, where soft manual punch-downs are performed.

Maturation

The wine ages for 18 months in 100% new French barrels, with 6 months spent on the fine lees. After bottling, it rests an additional 12 months prior to release.

Press

Vinous	92 points
James Suckling	96 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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