

THE WINERY

The vines are 300-450 meters (1,000ft - 1,500ft) above sea level. This location provides a wide temperature range between day and night, giving the wines both more elegance and finesse. The historic vineyards were completely replanted in 2000; 50 hectares were planted at high density, between 7,300 to 11,300 plants per hectare. Before planting the vines, Tolaini conducted a "zonation," evaluating which grape varieties would grow best in which microclimate, taking into account soil, drainage and exposure. Grape varieties that were best suited to each section were then planted. The intention at Tolaini is to find the perfect synthesis between old and new:

managing vineyards in a more traditional way, yet at the same time continually researching and acquiring new scientific and technological viticultural techniques that assist in producing excellent quality fruit. The "best fruit produces the best wine" is the fundamental principal of the Tolaini estate and Balance is the key philosophy. The Etruscans lived in central Tuscany over 3000 years ago. The "Y" is an Etruscan letter "T", chosen as a tribute to these historical inhabitants, it is sculpted into a 3-meter-high rock that stands at the front gate of the winery.

WINERY TOUR AND WINE TASTING

Monday - Friday 10 am - 5 pm.
For larger groups or alternative dates,
e-mail hospitality@tolaini.it



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Tolaini News
WINTER 2017



PIERLUIGI TOLAINI

Pier Luigi Tolaini was born in Castelnuovo Garfagnana (LUCCA) in 1936 and in 1956 he immigrated to Canada with a one way ticket and two big dreams in his suitcase: to make money in America and then return to his homeland and make a great wine. After 40 years in Canada (having founded and built a transportation company that today is one of the largest in North America) he returned to Tuscany to realize his dream of making great wine. He began a search for the ideal piece of property and in 1998 he found it in Castelnuovo Berardenga, a zone noted for its unique terroir, in the southernmost part of Chianti Classico.

Terroir wines, handmade
without compromise





PICCONERO

The goal of Pier Luigi Tolaini is to produce a great wine without compromise in the style of the distinguished Bordeaux Châteaux. Picconero is produced only in the best vintages, and only from the fruit of the best parcels of Merlot and Cabernet Franc. This is a rich, complex and muscular, yet balanced wine with deep tiers of cherry, plums and wild berries, and nuances of spice and currants. Picconero is a cellar-worthy wine.



VALDISANTI

San Giovanni is the name of our vineyard near the town of San Giovanni a Cerreto. In the church adjacent to this vineyard there is a painting by Rutilio Manetti, depicting Saint John the Baptist (“San Giovanni”) offering to Mary, a chalice with a serpent, the international symbol of Saint John and chosen for this label to honour this historic land that bears his name. Cabernet Sauvignon, with 20% Sangiovese and 5% Cabernet Franc; an elegant, structured and full-bodied wine with rich dark berry fruit and cassis aromas, the lush fruit framed by balanced oak.



AL PASSO

Al Passo is a small circular forest with an interior passage (“al passo”) at the highest point of the Tolaini vineyard with a breathtaking view of the towers of Siena, the town of Montalcino and Montepulciano to the east. It was in Al Passo that we discovered and restored an Etruscan tomb and ruins. Distinct aromas of cherry and berry, the palate shows the classic backbone of Sangiovese (85%) with a complement of Merlot (15%). This wine shows a true sense of place.



VIGNA MONTEBELLO SETTE CHIANTI CLASSICO GRAN SELEZIONE

The team at Tolaini discovered the spectacular clay and galestro soil, slope and exposition of Tolaini Montebello vineyard number 7 produced impeccable Sangiovese: pure in spirit, and transcendent in quality. Their mandate became clear: to create a 100% Sangiovese, Chianti Classico Cru, a wine of extraordinary complexity, with powerful aromas and a palate of explosive cherry, tobacco, leather, licorice and spice notes, with a firm, balanced structure of tannin and acidity.



VALLENUOVA CHIANTI CLASSICO

There is a certain magic about the relationship between sun (southern exposure), soil (galestro/clay), and altitude, which combined give life to this 100% Sangiovese. The Chianti Classico Vallenuova is made from a strict selection of Sangiovese harvested from the Estate; the wine matures for 10 months in oak casks, followed by 4 months in bottle. The result is a wine that is juicy and elegant. The name Vallenuova is the historic name of the site and today is still the formal address of the winery.



AL PASSO 2014 91 points	AL PASSO 2014 3 bicchieri rossi	VALDISANTI 2014 93 points	VIGNA SETTE 2013 CHIANTI CLASSICO GRAN SELEZIONE 93 points	VALDISANTI 2012 92 points	
VALDISANTI 2014 92 points		VALLENUOVA 2015 CHIANTI CLASSICO 93 points	PICCONERO 2014 92 points	VALDISANTI 2014 91 points	
PICCONERO 2016 en primeur 95/96 points	VALLENUOVA 2015 CHIANTI CLASSICO 2 bicchieri rossi		VALDISANTI 2014 90 points	VALLENUOVA 2015 CHIANTI CLASSICO 90+	
VALLENUOVA 2015 CHIANTI CLASSICO 91 points		VIGNA SETTE 2013 CHIANTI CLASSICO GRAN SELEZIONE 93 points			



Tolaini team: Mattia Malanchi, Lia Tolaini, Alberto Fusi and Francesco Rosi.

From this summer Tolaini has two new people on board: Alberto Fusi is the new Director and Luca D'Attoma is the new consulting enologist. Together with Francesco Rosi in the cantina and Mattia Malanchi in the vineyards, they will continue to adhere to strict organic farming procedures with the focus on optimum quality grapes. Tamara Maccherini continues as the Sales Director for Italy, Asia, Europe and South America.

The 2017 harvest will be remembered for the difficult growing season; the dry summer with repeated extreme heatwaves. Managing the vines was a fundamental necessity to mitigate the effects of the extreme heat: care of the buds and

“SINCE 2013, TOLAINI IS 100% ORGANICALLY FARMED”

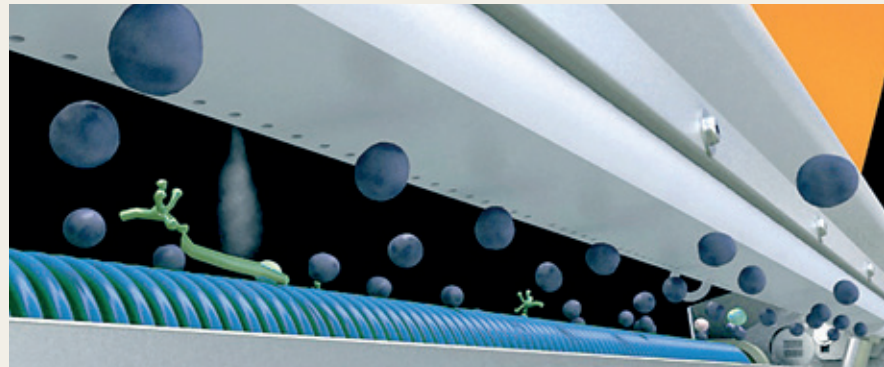
vegetative balance even through the most difficult weather. The warm days and cooler nights at the beginning of September completed the maturation of the grapes

blossoms in spring and having drip irrigation through the summer were vital to maintaining a

further assuring Tolaini an optimal harvest. The bud grafting completed in spring had a 99% success rate, thanks to the meticulous care of the vines by our workers. These new vineyards of Sangiovese and Canaiolo will give fruit in 2018 and these new autochthonous varieties will give Tolaini wines an even more profound sense of place: Chianti Classico, specifically Castelnuovo Berardenga.



We can see the results of organic farming in the 2014 vintage, where in our opinion we have produced our best wines to date. The vintage was labeled as cold and difficult but for Tolaini it is a vintage distinct for its fine elegant tannins and minerality.



The optical sorting machine at Tolaini is the secret weapon we've had in our selection process since 2014. Once the criteria is set on the sorter's computer, for dimension, color and form, every single grape is evaluated by the camera.

The grapes/debris that do not meet the preset criteria, are ejected by a jet of air insuring only whole mature grapes make it into the vats. All debris, including unripe or squished grapes, is ejected.