



TOLAINI

What's New at Tolaini in 2015

2015 has the potential to be the vintage of the century!

It was a beautiful summer for our grapes! A hot June and July with no rain was ideal. The irrigation helped keep the vines healthy (and not too vigorous) and not suffering for the lack of rain. August was more typical with some rain in the middle of the month and cooler nights, which facilitated ripening. The berries are a bit larger this vintage with a higher flesh to skin ratio (having more juice means less tannins from the skins per milliliter of wine). Our goal at Tolaini is to make well-balanced wines: under 14% alcohol, with the right concentration and an appropriate use of oak. We are using 2500 liter oak casks and some tonneaux (2nd and 3rd year) for the oak ageing of the Sangiovese.



The Merlot, which has been in tank now for 7 days, has finished the cold soak and is starting to ferment at 18 degrees Celsius. Maceration will be complete after 24-25 days total, when we will then increase and maintain the temperature at 28 degrees Celsius for a few more days.

In the vineyard: Ruggero Mazzilli is Tolaini's consulting agronomist who specializes in organic viticulture in the Chianti region. On one of his recent visits, he agrees the potential of the grapes this vintage is remarkable. The skins are softer and less tannic with outstanding polyphenolic and aroma potential, especially for the Sangiovese. This year we are hand selecting the Sangiovese by bunches based on berry sizes. The



Ruggero Mazzilli in the vineyard.



Hand-selecting by bunch the Sangiovese of Montebello vineyard number 7 for the Chianti Classico Gran Selezione.

majority of the berries are all medium sized and juicy. The smaller berries will be fermented with the more vigorous, larger bunches to get a more well-balanced Sangiovese. A lot of manual labor is required but the difference in quality is always in the details! We have approximately 15 hectares more to harvest and the ripening process has now slowed. We will harvest all the Sangiovese and some Cab Franc before October 1st and we will wait for another two weeks, expecting good weather to give the Cabernet, which is already optimal,

the possibility to become absolutely outstanding. **The potential is incredible!**

The 2015's: The vines at Tolaini are now over 15 years old, so their maturity together with this remarkable growing season means we are expecting the wines at Tolaini of the 2015 vintage to be the best we have ever produced to date.

The 2014's: The wines are ageing in the winery and thanks to the long growing season of 2014 and a later harvest in October, the wines are tasting incredible. 2014 will be a top vintage for Tolaini.



Harvest at Tolaini with the ride-on tractor that facilitates manual operations in the vineyard without the backbreaking work of days gone by.

The Tolaini Story in the February, 2015 issue of Decanter

Press



Many of us have dreams of returning to our roots, but few do it in the spectacular fashion of Pierluigi Tolaini,

proprietor and moving force behind the Tolaini winery in Tuscany. Pierluigi kept his dream alive for 40 years after his emigration to Canada at 20 years old in 1959. Then a successful career in transportation gave him the means to return to Tuscany, look for a winery, and live the next dream: to make one of Italy's best wines, no less.

Four years of research eventually led to the acquisition of an estate in the prime Chianti Classico producing area of Castelnuovo Berardenga, south of Florence and east of Siena. Tolaini has obvious potential: just one look at the amphitheatre vineyards tells you that. Experts have likened the Castelnuovo Berardenga area in style terms to Pauillac in Bordeaux, producing wines with rare power and intensity.

To make the best wines possible, the first necessity is the suitability of the vineyards, since it is a truism of winemaking that wines are only as good as the grapes that the soil produces - "the best fruit produces the best wine" is the fundamental principle of the Tolaini estate. In fact, the property produces fruit of unsurpassable quality and this fruit is evident in every sip of the estate's four red wines.

The second necessity is people, to provide their expertise, which led Pierluigi to put together a highly qualified team of professionals, who

Right: Pier Luigi Tolaini, winery owner and entrepreneur, with his daughter Lia Tolaini-Banville



share his vision about making the best wines possible in this unique terroir. Diego Bonato runs the winery, but the most recent recruit is Ruggero Mazzilli, who is the founder of the Experimental Station for Sustainable Viticulture in nearby Gaiole in Chianti and now Tolaini's consulting agronomist.

The estate is young, not even 20 years old in its current incarnation, but the results are already beginning to come in. Gambero Rosso, Parker, Suckling and Wine Spectator have voiced their approval for the four red wines Tolaini produces:

- **Picconero** - based on Merlot and Cabernet Sauvignon, with 5% Petit Verdot. The top wine produced only in the best years.
- **Valdisanti** - based on Cabernet Sauvignon and Sangiovese, with 5% Cabernet Franc.
- **Al Passo** - a Supertuscan blend of Sangiovese with 15% Merlot.
- **Chianti Classico Riserva** - the cru version "Montebello Vigneto 7" has been awarded the new superior status: Gran Selezione

www.tolaini.it



Picconero 2010	94 pts
Valdisanti 2010	93 pts
Al Passo 2010	92 pts
Gran Selezione 2011	91 pts

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Picconero 2010	94 pts
Valdisanti 2011	92 pts
Al Passo 2011, 2010	91 pts
Gran Selezione 2011	92 pts



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Valdisanti 2011	91 pts
Chianti Classico Riserva 2010	92 pts



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Picconero 2010, 2009



New This Year at Tolaini:

Chianti Classico Gran Selezione 2011

The splendid 2008 harvest was the first vintage of the Tolaini Chianti Classico Riserva and with the 2011 vintage, the Riserva became obsolete and was replaced indefinitely with the **Tolaini Chianti Classico Gran Selezione**. The creation of the new DOCG Gran Selezione was the catalyst for introducing this wine. Produced solely in the best vintages, Gran Selezione is a single vineyard wine; the 100% Sangiovese estate fruit is born in Tolaini's organically farmed *Montebello Vineyard "numero sette"*.