

TOLAINI



Robert M. Parker, Jr.'s

The WINE ADVOCATE®

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| TOLAINI | 2006 | AL PASSO | CASTELNUOVO BERARDENGA | (\$30.00) | RED | 90 |
| TOLAINI-TENUTA S. GIOVANNI | 2006 | VALDISANTI | CASTELNUOVO BERARDENGA | (\$40.00) | RED | 92 |
| TOLAINI-TENUTA MONTEBELLO | 2006 | PICCONERO | CASTELNUOVO BERARDENGA | (\$130.00) | RED | 93+ |

These are the finest wines I have tasted from Tolaini, a relatively young property located in Castelnuovo Berardenga. For the first time the reliance on predominantly international varieties and the consultancy of Michel Rolland seems to be paying dividends. The **2006 Al Passo** is a rich, sensual offering laced with dark wild cherries, tobacco, smoke, leather and licorice, all of which come together in a sumptuous style underpinned by serious acidity and structure. The density of the fruit carries through nicely to the powerful yet beautifully delineated finish. This is a terrific effort from Tolaini. Al Passo is 85% Sangiovese and 15% Merlot. Anticipated maturity: 2011-2021. The estate's **2006 Valdisanti** is 75% Cabernet Sauvignon, 20% Sangiovese and 5% Cabernet Franc. Here the fruit is marvelously rich and decadent, with layers of cherry

preserves, roasted coffee beans, new leather and French oak all woven together in fabric of notable class. The sheer richness of the fruit should allow the Valdisanti to develop gracefully in bottle for a number of years. Dried flowers and mint linger on the long finish. Anticipated maturity: 2012-2024. The **2006 Picconero** is 65% Cabernet Sauvignon, 30% Merlot and 5% Petit Verdot. Sweet grilled herbs, dark blackberries, cassis, graphite, crushed rocks and French oak flow effortlessly from this virile, brooding Tuscan red. The wine's balance and sense of harmony are both superb. The sheer muscle of the fruit should allow the Picconero to develop beautifully in bottle over the coming years. This is going to be a fascinating wine to follow. Anticipated maturity: 2014-2026. Importer: Banville & Jones Wine Merchants, New York, NY; tel. (204) 294-4899