

Grapes
Sangiovese 85%, Merlot 15%

Area of production
Chianti Classico, Tuscany, Italy

Soil
Lime and clay with a considerable presence of gravel size stones

Yield
60 qt./ha

Vineyard technique
Vine age Plantings completed in spring 2000
Plant density 6,900-11,000 plants per hectare
Aging 12 months in bottle

Winemaking
Grapes are firstly selected during harvest in the vineyard and then on the sorting table when they arrive to the winery; they are destemmed and the whole berries are immediately put into stainless steel fermentation tanks and a portion into French oak fermenters.
Alcoholic fermentation The temperature is computer controlled in the tanks where the must is kept in contact with the skins for about 20-25 days where remontage occurs every 6-8 hours and one delestage is done per week.
Malolactic fermentation French oak fermenting tanks and in French oak barriques (20% new and 80% used one year)
Maturation On fine lees for 6 months in barriques and oak fermenters, 8 months in barriques (20% new)

Technical data
Alcohol 13.60% Total acidity 5.70 g/l Sugar 1.6 g/l pH 3.48

Tasting notes
Spicy notes of French oak rise above distinct aromas of cherry and berry. The palate has a backbone of Sangiovese, a roundness of Merlot and enhanced body from the oak. The fruit purity and varietal signatures are testament to the meticulous care given to the young vines. Note: Some sediment may occur in the bottom of the bottle as the wine is not filtered



Al Passo
2011



AG Vinous	2018	93 points
	2017	92 points
Gambero Rosso	2014	★★★★
	2012, 2009	★★
Wine Advocate	2017, 2011	91 points
	2016, 2010, 2007	92 points
	2015, 2009	93+ points
James Suckling	2019, 2015	93 points
	2018	95 points
	2017, 2016	94 points
	2014, 2011, 2010	91 points
	2012	92 points
Wine Spectator	2016	92 points



Doctor Wine

2015, 2011, 2010 91 points
2016, 2015 95 points



Al Passo
2011



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