

We are proud to be certified organic and carbon neutral.

Grapes
Sangiovese 34%, Merlot 33%, Cabernet Sauvignon 33%

Area of production
Chianti Classico, Tuscany, Italy

Soil
Silty clay soil, rich in limestone with a high presence of stones

Yield
60 qt/ha

Vineyard technique

Vine age Plantings completed in spring 2000

Plant density 6,900-7,300 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 stainless steel tanks.

Maturation On fine lees for 6 months in barriques and oak fermenters, 8 months in barriques (second passage)

Tasting notes

Spicy notes of 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 Cabernet Sauvignon. The fruit purity and varietal signatures are testament to the meticulous care given to the vines. Note: Some sediment may occur in the bottom of the bottle as the wine is not filtered



AG Vinous	2021	94 points
	2019, 2018	93 points
	2017	92 points

Gambero Rosso	2014	
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Wine Advocate	2019, 2016, 2010, 2007	92 points
	2015, 2009	93+ points

James Suckling	Top 100 Wine (#80) 2017	94 points
	2020, 2012	92 points
	2019, 2015	93 points
	2018	95 points
	2016	94 points

Wine Enthusiast	2019	91 points
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Al Passo
2018



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Wine Spectator	2020, 2019, 2015, 91 points
	2011, 2010
	2016 92 points
Doctor Wine	2019 96 points
	2016, 2015 95 points



Al Passo
2018



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