

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	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	2018	95 points
	2017, 2016	94 points
	2015	93 points
	2014, 2011, 2010	91 points
	2012	92 points

Wine Spectator	2016	92 points
	2015, 2011, 2010	91 points

Doctor Wine	2016, 2015	95 points
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Pin Luigi Tolaini

Al Passo
2018



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