

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

Winemaking
Grapes are first selected during harvest in the vineyard and then by an optical sorter when they arrive at the winery.

Alcoholic fermentation The grapes are destemmed and the whole berries are immediately placed in temperature controlled stainless steel tanks to perform fermentation. The must is kept in contact with the skins for 20 days.

Maturation The wine spends 14 months in French oak fermenters and in French oak barriques, 6 of which are spent on the fine lees.

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



Al Passo
2019



AG Vinous	2021	94 points
	2019, 2018	93 points
	2017	92 points
Gambero Rosso	2014	
Wine Advocate	2019, 2016, 2010,	92 points
	2007	
	2015, 2009	93+ points
James Suckling	Top 100 Value	94 points
	Wine (#80) 2017	
	2020, 2012	92 points
	2019, 2015	93 points
	2018, 2016	95 points 94 points
Wine Enthusiast	2019	91 points
Wine Spectator	2020, 2019, 2015,	91 points
	2011, 2010	
	2016	92 points

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Doctor Wine

2019

96 points

2016, 2015

95 points



TOLAINI

Pin. Neg. Toscani

Al Passo

2019



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