We are proud to be certified organic and carbon neutral.

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

A rea of production Chianti Classico, Tuscany, Italy

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

Y ield 60 qt/ha

V ineyard technique

Vine age Plantings completed in spring 2000 Plant density 6,900-7,300 plants per hectare

W inemaking

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



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

Gambero Rosso 2014

T T T

Wine Advocate 2019, 2016, 2010,92 points

2007

2015, 2009 93+ points

James Suckling Top 100 Value94 points

Wine (#80) 2017

2020, 2012 92 points 2019, 2015 93 points 2018 95 points 2016 94 points

Wine Enthusiast 2019 91 points

Wine Spectator 2020, 2019, 2015,91 points

2011, 2010

2016 92 points





Al Passo





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Doctor Wine

2019 2016, 2015 96 points 95 points



Al Passo 2020



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