



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



AG Vinous	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	2020, 2012	92 points
	2019, 2015	93 points
	2018	95 points
	2017, 2016	94 points

Wine Enthusiast	2019	91 points
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Wine Spectator	2020, 2019, 2015, 2011, 2010	91 points
	2016	92 points

Doctor Wine	2019	96 points
	2016, 2015	95 points



Al Passo
2020



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