We are proud to be certified organic and carbon neutral.

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

rea of production Chianti Classico, Tuscany, Italy

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

60 qt/ha

√ ineyard technique

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

**X** 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.

asting 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



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

Gambero Rosso 2014

2019, 2016, 2010,92 points

Wine Advocate

2007

93+ points 2015, 2009

Value94 points Top 100 James Suckling

Wine (#80) 2017

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

Wine Enthusiast 91 points 2019

2020, 2019, 2015,91 points Wine Spectator

2011, 2010

92 points 2016





Al Passo 2021





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Doctor Wine

2019 2016, 2015 96 points 95 points



Al Passo 2021



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