

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	2022, 2021	94 points
	2020, 2017	92 points
	2019, 2018	93 points

Gambero Rosso	2014	
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Robert Parker Wine Advocate	2022	91 points
	2019, 2016, 2010, 2007	92 points
	2015, 2009	93+ points

James Suckling	Top 100 (#80) 2017	94 points
	2022, 2020, 2012	92 points
	2021	91 points
	2019, 2015	93 points
	2018	95 points
	2016	94 points

Wine Enthusiast	2019	91 points
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Wine Spectator	2022, 2016	92 points
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Al Passo Toscana IGT
2022



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Doctor Wine

2011, 2010 91 points
2020, 2019, 2015, 96 points
2016, 2015 95 points



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2022



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