

Grapes
100% Cabernet Franc

Area of production
Castelnuovo Berardenga, Chianti Classico

Soil
Lime and clay, with a considerable presence of gravel-sized stones

Yield
5 tons/hectare

Vineyard technique
Vine age Planted in 2000
Plant density 6900 plants/hectare
Production 600 bottles

Winemaking

The best Cabernet Franc vines are selected during the summer and carefully followed one by one during the ripening process. Grapes are first selected during harvest in the vineyard and then by an optical sorter when they arrive at the winery.

Alcoholic fermentation The bunches are destemmed and the whole berries are immediately placed in 100% new French oak open top barrels. Fermentation occurs with natural yeasts, and the must is kept in contact with the skins for 30 days.

Maturation The wine then ages in 100% new French barriques for 24 months, of which 6 months are on the fine lees. The wine is then bottled and rests another 24 months before release.

Tasting notes

The wine has a deep ruby red color. The nose displays hints of red tomatoes, green pepper, melted chocolate with slight oak and vanilla flavors. A full bodied wine with ripe fruit on the palate and a fresh, long backbone. PERLUI shows the excellence of the terroir at Tolaini. This is a truly impressive wine that can age for decades.



AG Vinous	2020	94 points
	2018	92 points
Robert Parker Wine Advocate	2020	95 points
James Suckling	2020, 2018	95 points
Wine Spectator	2018	93 points



TOLAINI

Pin Luigi Tolaini

PERLUI Cabernet Franc
Toscana IGT

2020

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www.tolaini.it