

We are proud to be certified organic and carbon neutral.

**G**rapes  
65% Merlot and 35% Cabernet Franc

**A**rea of production  
Chianti Classico, Tuscany, Italy

**S**oil  
Lime and clay with a considerable presence of gravel size stones

**Y**ield  
50 qt/ha

**V**ineyard technique

**Vine age** Plantings completed in spring 2000

**Plant density** 6,900-11,000 plants per hectare

**Production** 7,900 bottles (2009); 16,500 bottles (2010); 15,500 bottles (2011); 4,200 (2014); 9,000 (2015); 2,500 (2016)

**Aging** 18 months in barriques, 12 months in bottle

**W**inemaking

Grapes are first selected during harvest in the vineyard and then with the optical sorter when they arrive at the winery; they are destemmed and the whole berries are immediately put into French oak fermenters.

**Alcoholic fermentation** The temperature is computer controlled in the tanks where the must is kept in contact with the skins for about 30 days; manual piggiage and remontage are done throughout the day every 6-8 hours and weekly one delestage is done.

**Malolactic fermentation** French oak barriques (100% new)

**Maturation** On fine lees for 6 months in barriques

**T**asting notes

Rich, concentrated and muscular, yet wonderfully balanced with big tannins and deep tiers of cherry, plums and wild berries, and nuances of spice, vanilla and licorice. A long flavorful aftertaste echoes with juicy fruit and mouthwatering tannins for minutes afterwards. Sensual and young, this wine promises a long life in the bottle.



AG Vinous	2020, 2018	93 points
	2019, 2016	92 points

Gambero Rosso	2010, 2009	
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Wine Advocate	2018, 2015	95 points
	2016	96 points
	2011, 2009, 2006	93 points
	2010, 2014	94 points

James Suckling	2020, 2018	95 points
	2019, 2016	96 points
	2015, 2011, 2009	93 points
	2010, 2008	94 points

Wine Enthusiast	2018	93 points
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Wine Spectator	2020, 2018, 2006	94 points
	2015, 2011, 2007	93 points



Picconero  
2016



[www.tolaini.it](http://www.tolaini.it)