

Grapes
100% Merlot

Area of production
Chianti Classico, Tuscany, Italy

Soil
Lime and clay with a considerable presence of gravel size stones

Yield
50 qt/ha

Vineyard 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)

Winemaking

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

Alcoholic fermentation Fermentation is temperature-controlled, and the must is kept in contact with the skins for 30 days. The wine is put in 100% new, open top French barriques where we perform soft manual punch down.

Maturation The wine then ages in 100% new French barriques for 18 months, of which 6 months are on the fine lees. The wine is then bottled and rests another 12 months before shipping.

Tasting 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.



TOLAINI

Pier Luigi Tolaini

Picconero
2018

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AG Vinous	2018	93+ points
	2016	92 points
	2012, 2010, 2009, 2008	92 points
	2011, 2007	93 points
Gambero Rosso	2010, 2009	
Wine Advocate	2016	96 points
	2015	95 points
	2011, 2009, 2006	93 points
	2010, 2014	94 points
James Suckling	2018	95 points
	2016	96 points
	2015, 2011, 2009	93 points
	2010, 2008	94 points
Wine Spectator	2018, 2006	94 points
	2016	92 points
	2015, 2011, 2007	93 points

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Veronelli

2015, 2010, 2009 ★ ★ ★



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