



TOLAINI

Uncompromising small production wines:
A celebration of Tuscany.

Tolaini Estate: The Story

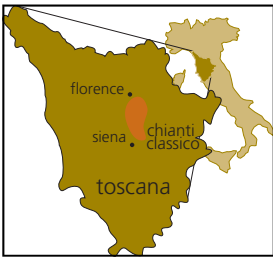
Pierluigi Tolaini, a native of Tuscany, immigrated to Canada in 1959 at 20 years old. He planned to work a few years, make some money



Pierluigi Tolaini and his daughter Lia Tolaini-Banville at the Tolaini winery in Tuscany.

then go back home, buy a farm, marry his high school sweetheart and make some good wine... and not with his feet this time! It took Pierluigi 40 years before he returned to Tuscany with a clear vision of the high quality wine he wanted to make: one of Italy's best, no less.

Pierluigi put together a highly qualified team of professionals who shared his vision - to make the best wines possible with one vitally unique ingredient: **Chianti Classico terroir**.



The belief in the "best fruit produces the best wine" is the fundamental principal of the Tolaini estate. The Tolaini property produces fruit of unsurpassable quality. This fruit is evident in every mouthful of the estate's four red wines.



Press



- Picconero 2010 94 pts
- Valdisanti 2010 93 pts
- Al Passo 2010 92 pts
- Chianti Classico
- Gran Selezione 2011 91 pts



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- Valdisanti 2010 93 pts
- Al Passo 2011, 2010 91 pts
- Chianti Classico
- Gran Selezione 2011 92 pts



- Picconero 2010, 2009, 2008 92 pts
- Valdisanti 2009 93+ pts
- Al Passo 2009 92 pts
- Chianti Classico Riserva 2010 92 pts



- Picconero 2009 91 pts
- Valdisanti 2008 & 2007 90 pts
- Al Passo 2008 91 pts



- Picconero 2010, 2009 🍷🍷🍷
- Valdisanti 2008 🍷🍷



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What's New at Tolaini in Fall 2014

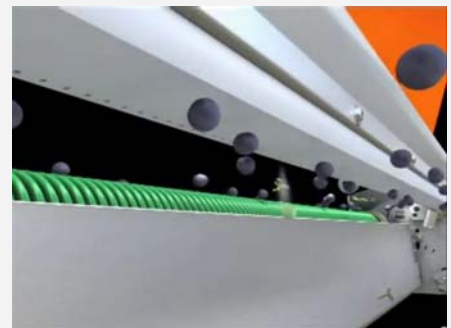


In the vineyard: Ruggero Mazzilli is Tolaini's consulting agronomist and is based in Gaiole in Chianti where he is the owner and founder of SPEVIS (The Experimental Station for Sustainable Viticulture). Ruggero joined the Tolaini team in 2013 and is helping to continue the process of cultivating the maximum expression of Chianti Classico terroir while farming organically and sustainably.

The 2014 Harvest looks great - and we have a secret weapon!

Tolaini's new **Optical Selection machine** uses state-of-the-art camera and light technology to analyze each berry for the perfect size, color and form. Any berries that do not meet the criteria (or foreign matter like bits of stem or bugs) are discarded by a jet of air. Only the best whole grapes make it into the vats to be made into wine.

Tolaini 2010 Vintage Blind Tasting Results: Published in the October 31st, 2014 issue of *Wine Spectator*. Here are the final rankings:



Tolaini Wines vs The World's Best

On April 16th, Craig Collins, MS led a blind comparative tasting of 2010 vintages with 12 top American sommeliers in Houston at **Del Frisco's** DOUBLE EAGLE STEAK HOUSE.

Here is the final ranking of each flight:



FLIGHT 1 - SANGIOVESE

1. Montevertine Le Pergole Torte
- 2. Tolaini Al Passo**
3. Ornellaia Le Volte
4. Antinori Tignanello



FLIGHT 2 - MERLOT

1. Ornellaia Masseto
- 2. Tolaini Picconero**
3. Pahlmeyer
4. Chateau Cheval Blanc



FLIGHT 3 - CABERNET SAUVIGNON

1. Chateau Mouton Rothschild
- 2. Tolaini Valdisanti**
3. Tenuta San Guido Sassicaia
4. Opus One Napa Valley

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