

Grapes
65% Merlot and 35% Cabernet Franc

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

Aging 18 months in barriques, 12 months in bottle

Winemaking

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 frequently, throughout the day every 4-6 hours and weekly one delestage is done.

Malolactic fermentation French oak barriques (100% new)

Maturation On fine lees for 6 months in barriques

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. Note: Some sediment may occur in the bottom of the bottle as the wine is not filtered



TOLAINI

Pin Luigi Tolaini

Picconero

2015



AG Vinous 2016 92 points
2012, 2010, 2009, 92 points
2008

2011, 2007 93 points

Gambero Rosso 2010, 2009 
2008, 2004 

Wine Advocate 2016 96 points
2015 95 points
2011, 2009, 2006 93 points
2010, 2014 94 points
2007 91 points

James Suckling 2018 95 points
2017 94-95 points
2016 96 points
2015, 2011, 2009 93 points
2010, 2008 94 points

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Wine Spectator	2016	92 points	
	2015, 2011, 2007	93 points	
	2010	90 points	
	2009, 2005	91 points	
	2006	94 points	
Veronelli	2015, 2010, 2009	★ ★ ★	
	Falstaff	2010	93 points


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Pier Luigi Tolaini

Picconero
2015





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