



We are proud to be certified organic and carbon neutral.



Grapes
Sangiovese 85%, Merlot 15%

Area of production
Chianti Classico, Tuscany, Italy

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

Yield
60 qt./ha

Vineyard technique
Vine age Plantings completed in spring 2000
Plant density 6,900-11,000 plants per hectare
Aging 12 months in bottle

Winemaking

Grapes are firstly selected during harvest in the vineyard and then on the sorting table when they arrive to the winery; they are destemmed and the whole berries are immediately put into stainless steel fermentation tanks and a portion 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 20-25 days where remontage occurs every 6-8 hours and one delestage is done per week.

Malolactic fermentation French oak fermenting tanks and in French oak barriques (20% new and 80% used one year)

Maturation On fine lees for 6 months in barriques and oak fermenters, 8 months in barriques (20% new)

Technical data

Alcohol 13.60% Total acidity 5.70 g/l Sugar 1.6 g/l pH 3.48

Tasting notes

Spicy notes of French oak rise above distinct aromas of cherry and berry. The palate has a backbone of Sangiovese, a roundness of Merlot and enhanced body from the oak. The fruit purity and varietal signatures are testament to the meticulous care given to the young vines. Note: Some sediment may occur in the bottom of the bottle as the wine is not filtered



AG Vinous	2019, 2018	93 points
	2017	92 points
Gambero Rosso	2014	
Wine Advocate	2019, 2016, 2010, 2007	92 points
	2015, 2009	93+ points
James Suckling	2020, 2012	92 points
	2019, 2015	93 points
	2018	95 points
	2017, 2016	94 points
Wine Enthusiast	2019	91 points

TOLAINI

Pin Sangiovese

Al Passo
2011



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	2011, 2010	91 points
Wine Spectator	2016, 2019, 2015	92 points
Doctor Wine	2019	96 points
	2016, 2015	95 points



Al Passo
2011



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