



We are proud to be certified organic and carbon neutral.

Grapes
Sangiovese 85%, Merlot 15% Yield: 60 qt./ha

Area of production
Chianti Classico, Tuscany, Italy

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

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)

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



TOLAINI

Pin. Long. Johnson

Al Passo

2012



AG Vinous 2019, 2018 93 points
2017 92 points

Gambero Rosso 2014

Wine Advocate 2019, 2016, 2010, 92 points
2007
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

Wine Spectator 2020, 2019, 2015, 91 points
2011, 2010
2016 92 points

Doctor Wine 2019 96 points
2016, 2015 95 points

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