

Grapes

Sangiovese 34%, Merlot 33%, Cabernet Sauvignon 33%

A rea of p

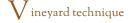
rea of production

Chianti Classico, Tuscany, Italy

Soil

Silty clay soil, rich in limestone with a high presence of stones

Y ield 60 qt/ha



Vine age Plantings completed in spring 2000

Plant density 6,900-7,300 plants per hectare

Aging 12 months in bottle



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 stainless seel tanks.

Maturation On fine lees for 6 months in barriques and oak fermenters, 8 months in barriques (second passage)

Tasting notes

Spicy notes of 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 Cabernet Sauvignon. The fruit purity and varietal signatures are testament to the meticulous care given to the 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, 20 | _{DIO} ,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, 2 | ₀₁₅ ,91 points |
| | 2011, 2010 | |
| | 2016 | 92 points |





Al Passo 2018





www.tolaini.it



Doctor Wine

2019 2016, 2015 96 points 95 points



Al Passo 2018



www.tolaini.it