



We are proud to be certified organic and carbon neutral.

Grapes
Merlot 65%, Cabernet Sauvignon 30%, Petit Verdot 5% Yield: 50 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 18 months in barriques, 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 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
2010



AG Vinous 2018 93+ points
2016 92 points

Gambero Rosso 2010, 2009

Wine Advocate 2018, 2015 95 points
2016 96 points
2011, 2009, 2006 93 points
2010, 2014 94 points

James Suckling 2019, 2016 96 points
2018 95 points
2015, 2011, 2009 93 points
2010, 2008 94 points

Wine Enthusiast 2018 93 points

Wine Spectator 2018, 2006 94 points
2015, 2011, 2007 93 points