

# Tolaini Al Passo IGT

## THE FACTS



COUNTRY: Italy

REGION: Tuscany

APPELLATION: Toscana IGT

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

WINEMAKING: Grapes are first selected during harvest in the vineyard and then by an optical sorter when they arrive at the winery; they are destemmed and the whole berries are immediately placed in temperature-controlled stainless steel tanks to perform fermentation. The must is kept in contact with the skins for 20 days.

ALCOHOL BY VOLUME: 14.5%

AGING: 14 months in French oak barriques and fermenters

ANNUAL PRODUCTION: 11,000 cases

## THE STORY

Pier Luigi Tolaini, a native of Tuscany, immigrated to Canada in 1956. He planned to work for a few years, make some money, then go back home, buy a farm, marry his high school sweetheart and make some good wine. It took Pier Luigi 45 years before he returned with a clear vision of the high quality wine he wanted to make: one of Italy's best, no less. In 1998 he returned to his native land and purchased some of the best land in the region of Chianti Classico in the noted commune of Castelnuovo Berardenga.

PHILOSOPHY: A true marriage of tradition and modern technology. The belief in the "best fruit produces the best wine" is the fundamental principal of the Tolaini estate. Tolaini continues to cultivate the maximum expression of Chianti Classico terroir while farming organically and sustainably.

## THE ADJECTIVES

OVERALL: Varietal character shines through

AROMAS / FLAVORS: Fresh cherries & wild berries with spicy oak notes

MOUTHFEEL: Balanced ripeness & structure

## THE SELLING POINTS

Classic Super Tuscan

AWARDS: 94pts Vinous, 91pts James Suckling, 91pts Wine Spectator

SUSTAINABILITY: Green Practicing, Natural Fermentation

