

Tolaini CC Gran Selezione

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Chianti Classico

CEPAGE: 100% Sangiovese

WINEMAKING: Temperature controlled fermentation in cask with 20 days of skin contact & remontage every 8 hours; extended maceration

ALCOHOL BY VOLUME: 13.5%

AGING: 18 mo in cask, 6 mo in steel, 6 mo in bottle

ANNUAL PRODUCTION: 1,100 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: Sensual & elegant

AROMAS / FLAVORS: Cherry, tobacco and leather with licorice & spice

MOUTHFEEL: Undeniable structure & power

THE SELLING POINTS

AWARDS: 93pts James Suckling, 92pts Decanter, 92pts Wine Spectator

SUSTAINABILITY: Green Practicing, Natural Fermentation

