

Tolaini Picconero Toscana IGT

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Toscana IGT

CEPAGE: 100% Merlot

WINEMAKING: Grapes are destemmed and the whole berries are immediately put into French oak fermenters. Temperature controlled tanks.

AGING: 18 month in barriques, 12 months in bottle

ANNUAL PRODUCTION: 570 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 & Rich

AROMAS / FLAVORS: Cherry, plums, wild berries; nuances of spice, vanilla and licorice

MOUTHFEEL: Concentrated & Muscular

THE SELLING POINTS

This superstar super-Tuscan is a blockbuster!

AWARDS: 95pts James Suckling, 94pts Wine Spectator, 94pts Robert Parker

SUSTAINABILITY: Green Practicing, Natural Fermentation

