

Tolaini Al Passo IGT

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Toscana IGT

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

WINEMAKING: Whole berries are in a combination of stainless steel and French oak fermenters. Unfiltered

AGING: 6 mo on lees in fermenters; 8 mo in barriques

ANNUAL PRODUCTION: 10,000 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

Super Tuscan that delivers above and beyond.

AWARDS: 92pts Vinous, 92pts James Suckling, 91pts Wine Spectator, 91pts Wine Advocate

SUSTAINABILITY: Organic In Practice, Natural Fermentation

