

LEGIT by Tolaini

Cabernet Sauvignon

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Toscana IGT

CEPAGE: 100% 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 French oak fermenters. Fermentation is temperature-controlled and the must is kept in contact with the skins for about 30 days. Manual pigeage and remontage are carried out frequently throughout the day, usually every 4-6 hours, and one delestage is performed per week. Malolactic fermentation takes place in French oak barriques (70% new and 30% used one year).

AGING: The wine rests for 24 months in barriques- 6 mos on the lees

ANNUAL PRODUCTION: 10,000 cases

THE STORY

"Don't play everything, let some things go by. What you don't play can be more important than what you do". -Thelonious Sphere Monk
The story of LEGIT Cabernet

Sauvignon began in 2016 when Lia was tasting barrels of the 2013 Cabernet Sauvignon at Tolaini with a colleague from Banville Wine Merchants. They agreed this wine was a LEGIT Cabernet Sauvignon, with a true sense of place and an Italian soul. In wanting to pursue the name LEGIT, only one person came to mind. A person who embodied stylish originality and eternal hipness, an artist referred to as the "Genius of Modern Music" - Thelonious Monk.

THE ADJECTIVES

OVERALL: Typical of the Castelnuovo Berardenga Area.

AROMAS / FLAVORS: The nose displays hints of green pepper, licorice and graphite melted with oak vanilla flavors.

MOUTHFEEL: Full bodied with a ripe fruit palate

THE SELLING POINTS

LEGIT has the potential to age for a long period of time

AWARDS: 94pts Wine Spectator, 91pts James Suckling

SUSTAINABILITY: Organic In Practice, Natural Fermentation

