

Tolaini

Al Passo Toscana IGT



The name of this wine comes from the passo found in the circular forest at the highest point of the Montebello vineyard where an Etruscan tomb was uncovered only a few years ago. From here there is a clear view of Montepulciano, Montalcino, and the tower of Piazza del Campo in Siena. This has clearly been a magical place for centuries, which adds to the mystique of this passo.

Grapes are first selected during harvest in the vineyard and then on the sorting table when they arrive at the winery; they are destemmed and the whole berries are immediately put into stainless steel fermentation tanks and a portion into French oak fermenters.

The wine spends 6 months on the lees in French oak fermenting tanks and in French oak barriques (20% new and 80% used one year) and then 8 months in barriques (20% new).

Grape varieties : Equal parts Sangiovese, Merlot, and Cabernet Sauvignon

Altitude : 320m ASL

Vineyard age : 20-year-old vines

Exposure : South

Soil : Lime and clay, with a considerable presence of gravel

Alcohol : 14.5%

Tasting notes :

Spicy notes of oak rise above distinct aromas of cherry and berry. The palate has a backbone of Sangiovese, a roundness of Merlot and enhanced body from the Cabernet Sauvignon. The fruit purity and varietal signatures are testament to the meticulous care given to the vines.

Press Notes

DoctorWine

2016, 2015 95 points

The Wine Advocate

2016 92 points
2015 93+ points

Wine Spectator

2016 92 points
2015 91 points

James Suckling

2016 94 points
2015 93 points



Organic

