

Grapes
65% Merlot and 35% Cabernet Franc Yield: 50 qt./ha

Area of production
Chianti Classico, Tuscany, Italy

Soil
Lime and clay with a considerable presence of gravel size stones

Vineyard technique

Vine age Plantings completed in spring 2000

Plant density 6,900-11,000 plants per hectare

Production 7900 bottles (2009); 16,500 bottles (2010); 15,500 bottles (2011)

Aging 18 months in barriques, 12 months in bottle

Winemaking

Grapes are first selected during harvest in the vineyard and then with the optical sorter when they arrive at the winery; they are destemmed and the whole berries are immediately put into French oak fermenters.

Alcoholic fermentation The temperature is computer controlled in the tanks where the must is kept in contact with the skins for about 30 days; manual piggiage and remontage are done frequently, throughout the day every 4-6 hours and weekly one delestage is done.

Malolactic fermentation French oak barriques (100% new)

Maturation On fine lees for 6 months in barriques

Tasting notes

Rich, concentrated and muscular, yet wonderfully balanced with big tannins and deep tiers of cherry, plums and wild berries, and nuances of spice, vanilla and licorice. A long flavorful aftertaste echoes with juicy fruit and mouthwatering tannins for minutes afterwards. Sensual and young, this wine promises a long life in the bottle. Note: Some sediment may occur in the bottom of the bottle as the wine is not filtered



TOLAINI

Pin Luigi Tolaini

Picconero

2011



AG Vinous 2011, 2007 93 points
2010, 2009, 2008 92 points

Gambero Rosso 2010, 2009 
2008, 2004 

Wine Advocate 2011, 2009, 2006 93 points
2010 94 points
2007 91 points

James Suckling 2011, 2009 93 points
2010, 2008 94 points

Wine Spectator 2011, 2007 93 points
2010 90 points
2009, 2005 91 points
2006 94 points

Veronelli 2010, 2009 

Falstaff 2010 93 points

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