

Tolaini

Al Passo IGT

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Toscana IGT

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

temperature-controlled stainless steel tanks to perform fermentation.

The must is kept in contact with the skins for 20 days.

ALCOHOL BY VOLUME: 14.5%

AGING: 14 months in French oak barriques and fermenters

ANNUAL PRODUCTION: 11,000 cases

THE STORY

In 1998 Pier Luigi returned to his native land of Italy to realize his lifelong dream of making exceptional Tuscan wines. For 22 years, Pier Luigi passionately crafted top-notch Tuscan wines in Castelnuovo Berardenga with his daughter Lia. Today, alongside her three children – Alex, Ali and Matteo – Lia continues Tolaini's enduring legacy. In 2023, the estate received organic certification and operates today with a net-zero carbon footprint, underscoring the Tolaini family's deep commitment to sustainability and responsible land stewardship.

THE ADJECTIVES

OVERALL: Varietal character shines through

AROMAS / FLAVORS: Fresh cherries & wild berries with spicy oak notes

MOUTHFEEL: Balanced ripeness & structure

THE SELLING POINTS

Classic Super Tuscan

AWARDS: 94pts Vinous, 92pts James Suckling, 92pts Wine Spectator, 91pts Robert Parker

SUSTAINABILITY: Green Practicing, Natural Fermentation

