

Tolaini Valdisanti Toscana IGT

THE FACTS



COUNTRY: Italy

REGION: Tuscany

APPELLATION: Toscana IGT

CEPAGE: 50% Cabernet Sauvignon, 50% Cabernet Franc

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 wine for 25 days.

ALCOHOL BY VOLUME: 13.5%

AGING: 16 months in French barriques, 6 of which are on the lees

ANNUAL PRODUCTION: 4,500 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: Elegant & structured

AROMAS / FLAVORS: Dark berries, cassis & oak spice

MOUTHFEEL: Full-bodied & lush

THE SELLING POINTS

Blockbuster Super Tuscan

AWARDS: 95pts James Suckling, 94pts Robert Parker, 94pts Wine Spectator, 93pts Vinous

SUSTAINABILITY: Green Practicing, Natural Fermentation

