

Tolaini

PERLUI Cabernet Franc Toscana IGT

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Toscana IGT

CEPAGE: 100% Cabernet Franc

WINEMAKING: Grapes are first selected during harvest in the vineyard and then by an optical sorter when they arrive at the winery. The bunches are destemmed and the whole berries are immediately placed in 100% new French oak open top barrels. Fermentation occurs with natural yeasts, and the must is kept in contact with the skins for 30



ALCOHOL BY VOLUME: 14.5%

AGING: 100% new French barriques for 2 years and 2 years in bottle

ANNUAL PRODUCTION: 50 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

AROMAS / FLAVORS: Red tomatoes, green pepper, melted chocolate

THE SELLING POINTS

PERLUI shows the excellence of the terroir at Tolaini.

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

SUSTAINABILITY: Green Practicing, Natural Fermentation

