

# 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

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

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

**MOUThFEEL:** Ripe fruit on the palate and a fresh, long backbone.

## 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

