

## New Look, Same Incredible Quality



Tolaini Al Passo 2012 has a new look! But the incredible quality remains the same. A blend of 85% Sangiovese and !5% Merlot, the grapes are hand-selected and destemmed before vinifying. 50% of the wine is fermented in oak fermenters, 50% in stainless steel tanks. The wine undergoes malolactic and ages for 1 year, a portion in barrique but the majority is in 500 liter tonneaux. The name of this wine comes from the passo found in the circular forest at the highest point of the Montebello vineyard where an Estruscan tomb was uncovered only a few years ago. From here there is a clear view of Montepulciano, Montalcino, and the tower of Piazza del Campo in Siena. This has clearly been a magical place for centuries, which adds to the mystique of this passo.



