

Tolaini

PERLUI Cabernet Franc Toscana IGT



PERLUI is a wine dedicated to Pier Luigi "Louie" Tolaini, the founder of Tolaini estate. His dream was to produce the best wine from this unique terroir. PERLUI, 100% Cabernet Franc, which was his favorite varietal, is the realization of this dream.?

Vinification: The best Cabernet Franc vines are selected during the summer and carefully followed one by one during the ripening process. 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 days.?

Maturation: The wine then ages in 100% new French barriques for 24 months, of which 6 months are on the fine lees. The wine is then bottled and rests another 24 months before release.?

Grape varieties : Cabernet Franc

Altitude : 320m - 380m A.S.L.

Vineyard age : 25-year-old vines

Exposure : Southeast

Soil : Lime and clay, with a considerable presence of gravel-sized stones

Tasting notes :

The wine has a deep ruby red color. The nose displays hints of red tomatoes, green pepper, melted chocolate with slight oak and vanilla flavors. A full bodied wine with ripe fruit on the palate and a fresh, long backbone. PERLUI shows the excellence of the terroir at Tolaini. This is a truly impressive wine that can age for decades.

Press Notes

Wine Spectator

2018 93 points

James Suckling

2018 95 points

AG Vinous

2018 92 points



Organic

