

Tolaini

Al Passo Toscana IGT



The name of this wine comes from the passo found in the circular forest at the highest point of the Montebello vineyard where an Etruscan 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.

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 temperature-controlled stainless steel tanks to perform fermentation. The must is kept in contact with the skins for 20 days. The wine spends 14 months in French oak fermenters and in French oak barriques, 6 of which are spent on the fine lees.

Grape varieties : Equal parts Sangiovese, Merlot, and Cabernet Sauvignon

Altitude : 320m ASL

Vineyard age : 20-year-old vines

Exposure : South

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

Alcohol : 14.5%

Tasting notes :

Spicy notes of oak rise above distinct aromas of cherry and berry. The palate has a backbone of Sangiovese, a roundness of Merlot and enhanced body from the Cabernet Sauvignon. The fruit purity and varietal signatures are testament to the meticulous care given to the vines.



Organic

Press Notes

DoctorWine

2019	96 points
2016, 2015	95 points

Robert Parker Wine Advocate

2022, 2020,	91 points
2017	
2019, 2016	92 points
2015	93+ points

Wine Spectator

2021, 2020,	91 points
2019, 2015	
2018, 2016	92 points

James Suckling

2021	91 points
2020	92 points
2019, 2015	93 points
2018	95 points
2017, 2016	94 points

AG Vinous

2022, 2021	94 points
2020, 2017	92 points
2019, 2018	93 points
2016	91 points

Wine Enthusiast

2019	91 points
------	-----------

