

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.



**Press Notes**

**DoctorWine**

2019	96 points
2016, 2015	95 points

**Robert Parker Wine Advocate**

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

**Wine Spectator**

2021, 2020, 2019, 2015	91 points
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**

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

**Wine Enthusiast**

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

