

al passo toscana IGT

tolaini
toscana

The most obvious accomplishment in fruit quality from this estate can be tasted in the fruit-forwardness of the estate's Sangiovese. This historically austere varietal is the pride of the winery. Pierluigi and his team have succeeded in developing this modernly fruity Sangiovese in addition to maintaining its noteworthy structured varietal character. The 12 hectares of Sangiovese grow 2–3 bunches of grapes per plant. The grapes are further selected at harvesting and the top grapes are destemmed and 50% are fermented in oak fermenters, 50% in stainless steel tanks. The wine is moved to barriques for malolactic and ages for 1 year before it is blended and then bottled. The name of this wine comes from the passo found in the circular forest on the highest point of the Montebello vineyard. A maze where in antiquity, before guns, hunters lured their prey and captured it in the "pass." From here there is a clear view of Siena, and the tower in Piazza del Campo can also be seen, which adds to the mystique of this passo.

grape varieties:

80% Sangiovese and 20% Merlot

exposure:

South

altitude:

320m A.S.L.

soil:

Lime and clay, with a considerable presence of gravel

yield:

4,000 kg per hectare

alcohol:

14.00%

tasting notes:

Spicy notes of French 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 oak. The fruit purity and varietal signatures are testament to the meticulous care given to the young vines.



Wine Spectator

2006	Al Passo	91 points
2005	Al Passo	90 points

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