

picconero

tolaini
toscana

The estate's objective is to produce a great wine without compromise and only the estate's best suited grapes are chosen for Picconero. Once harvested, the grapes undergo three selection processes before only the whole berries are transferred to the French oak fermenters. The temperature is controlled while the skins are kept in contact with the wine for 30 days. Manual push downs and pump overs are done every 4–6 hrs with one delestage per week. The wine is then kept on fine lees for 6 months in barriques. After 18 months of aging in the cellar, the wine is bottled and rests another 12 months before shipping. The extreme attention to detail starting in the vineyard with two green harvests enhancing the quality of the fruit on the vine, gives life to a great wine with complexity, sensuality and elegance and the promise of a long life. The name Picconero comes from Picco which is the Italian word for 'peak' and nero, the Italian word for black, which Italians use historically to refer to red wine.

grape varieties:

65% Merlot, 30% Cabernet Sauvignon, 5% Petit Verdot

exposure:

West/Southwest

altitude:

320–380m A.S.L.

soil:

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

yield:

3,000 kg per hectare

alcohol:

15.00%

tasting notes:

This superstar super-tuscan is a blockbuster! Rich, concentrated and muscular, yet wonderfully balanced with deep tiers of cherry, plums and wild berries, and nuances of spice and currants. A long flavorful aftertaste echoes with juicy fruit and mouthwatering tannins for minutes afterwards.



Gambero Rosso

2004 Picconero



Wine Enthusiast

2004 Picconero 94 points

Wine Spectator

2006 Picconero 94 points

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