

MAGNUM ROSSO DI TOSCANA IGT 'AL PASSO', TOLAINI

2017 | Red Wine



Italy, Tuscany

Tolaini

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.

Vinification:

Vinification: Sangiovese 85% & Merlot 15%. The grapes are firstly selected during harvest in the vineyard and then on the sorting table when they arrive to the winery; they are destemmed and the whole berries are immediately put into stainless steel fermentation tanks or French oak fermenters. The temperature is computer controlled in the tanks where the must is kept in contact with the skins for about 20–30 days where remontage occurs every 6–8 hours and one delestage is done per week. Malolactic fermentation in French oak fermenting tanks and in French oak barriques (20% new and 80% used one year) Maturation on fine lees for 6 months in barriques and oak fermenters, 8–12 months in barriques. Ageing 12 months in bottle.

Grape Varieties: Cabernet Sauvignon| Merlot| Sangiovese

Classification: Red Wine | **ABV:** 13.5% | **Closure:** Natural Cork