

TENUTA TOLOMEI

Located in the heart of Tuscany, among the green hills of Marignolle, in Florence, lies

Tenuta Tolomei.

Our farm is surrounded by a nineteen-hectare park of vineyards, olive groves and orchards. and is located inside the complex of Villa Tolomei Hotel & Resort, a charming 5-star hotel of the Renaissance period, which also houses the restaurant "Il Conventino a Marignolle", where you can taste all the products of our estate: "Rosso Tolomei", "Rosé Tolomei" and "Bianco Tolomei" wines, as well as our Extra Virgin Olive Oil.



CONTENTS INDEX

- 1) OUR PRODUCTS WINES
- 1.1_ROSSO TOLOMEI
- 1.2_ROSE' TOLOMEI
- 1.3_BIANCO TOLOMEI
- 2) OUR PRODUCTS EXTRAVIRGIN OLIVE OIL
- 2.1_ EXTRAVIRGIN OLIVE OIL TOLOMEI
- 3) CONTACTS



A bottle of wine contains more philosophy than all the books in the world.





2 hectars of vineyards



Podere Bellosguardo Podere Colombaia Podere Santuccio



ROSSO TOLOMEI

deep red in colour, soft and persuasive.



ROSÉ TOLOMEI

is distinguished by its rosy colour and fresh, enveloping flavour.



BIANCO TOLOMEI

characterised by an intense fruity and and floral.



ROSSO TOLOMEI

TECHNICAL DATA SHEET

Colour: deep ruby red, brilliant.

Bouquet: intense and pleasant, with notes of red fruit, well balanced with the woody notes deriving from the refinement in French oak barrels.

Taste: soft and enveloping entry with long retronasal notes, which recall the fruitiness and spiciness brought by the wood.



70% San Giovese10% Merlot20% complementary red grapes

% 13% vol



Serving temperature: 16-18 °C



ROSÉ TOLOMEI

TECHNICAL DATA SHEET





Bouquet: intense and fresh fruity, pleasantly rich in nuances.

Taste: well-balanced and elegant entry, the right combination of the acidic vein of Sangiovese and the structure of the wine, with a long and persistent aftertaste that invites to a new tasting.



from Sangiovese grapes vinified in white



13% vol.



Serving Temperature: 8-9 °C



BIANCO TOLOMEI

TECHNICAL DATA SHEET

Colour: straw yellow, brilliant limpid.



Bouquet: intense and complex, where the alcoholic notes do not overpower the fruit and freshness.

Taste: good structure supported by a nice freshness that lengthens the taste. Good persistence in the aftertaste.



from Chardonnay grapes





Serving Temperature: 8-9 °C



Grasp each slice of bread with your fingers, holding it by the crust, squeeze it and then let go so that the oil spreads freely.

MANUEL VÁZQUEZ MONTALBÁN





OUR PRODUCTS - OIL

EXTRAVIRGIN OLIVE OIL Villa Tolomei

TECHNICAL DATA SHEET



17 hectares of land, 1500 olive trees



Olive varieties: Frantoio, Moraiolo, Leccino



The harvested olives are pressed within the day and the oil is filtered.

CONTACT US

FROM OUR LAND, RIGHT ON YOUR TABLES.

TASTE
OUR PRODUCTS
MADE IN TUSCANY!









ADDRESS

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