



## **SOLAIA**

### **Classification**

Toscana IGT

### **Vintage**

2019

### **Grape variety**

75% Cabernet Sauvignon, 15% Sangiovese, 10% Cabernet Franc

### **Climate**

The 2019 growing season in Chianti Classico was defined by normal climatic conditions. Winter was rather cold with limited rainfall and the first half of spring was cool and rainy especially during the months of April and May. Summer weather was hot, uninterrupted by major heat spikes, with slightly higher than average precipitation levels ensuring a normal growth cycle of both the vines and grape clusters. Ideal climatic conditions set in at the end of August and continued throughout September and October allowing the three grape varieties grown in the Solaia vineyard to reach perfect ripeness. Harvesting activities began at the end of September, starting with Cabernet Franc and Sangiovese and were completed on October 14<sup>th</sup> with Cabernet Sauvignon.

Total Annual Rainfall: **1005.8 mm**

Average Temperature April 1st – October 14th: **19.7 °C**

Rainfall April 1st – October 16th: **452 mm**

### **Vinification and aging**

The utmost care and attention were given both in the vineyards during harvesting operations and in the cellar. Grapes were destemmed, meticulously selected on sorting tables, delicately crushed then transferred by gravity flow into vats. It was imperative that only the finest berries reached the 60 Hl truncated cone shaped fermentation tanks. During fermentation and maceration on the skins, it was essential to maintain the right balance between fruity compounds and

quality of the tannins to best express the sweetness, fragrance, identity, and character of Solaia. Immediately after racking, malolactic fermentation began in barriques, enhancing the complexity and pleasantness of the wine. Aging took place in new French oak barrels for approximately 18 months. The various lots were aged separately then blended and reintroduced into barrels to complete the aging process.

### **Historical data**

The Solaia vineyard extends over an area of approximately 20 hectares (49 acres) at an altitude between 350 and 400 meters above sea level (1148-1312 feet), facing south-west, on calcareous rocky soils rich in Alberese (rocky, clay and limestone) and Galestro (marl of limestone and sandstone) located on the *Tenuta Tignanello* estate. The Antinori family produced this wine for the first time with the 1978 vintage. Original grape variety ratios were 80% Cabernet Sauvignon and 20% Cabernet Franc. This same blend was replicated in 1979 while for the following vintages 20% Sangiovese was added and some other adjustments were made to the ratio of Cabernet Sauvignon and Cabernet Franc, until its final blend emerged. Solaia is only made in exceptional vintages and was not produced in 1980, 1981, 1983, 1984 and 1992.

**Notes from the Enologist**

“The 2019 growing season was decidedly different from the past two vintages because of cooler seasonal trends, a little more precipitation, and a slower ripening phase. This vintage will have great character and outstanding aging potential. Solaia 2019 may be less powerful compared to previous vintages but, without a doubt, will express grace, finesse, and elegance over time.”

**Alcohol content**

14.0% by Vol.

**Tasting notes**

Solaia 2019 is a deep ruby red color. Impressive on the nose for its aromatic complexity and finesse: notes of small red fruit, especially raspberries and mulberries, lead over to sweet sensations of ripe apricots and red oranges together with light floral hints of roses. Distinct aromas of coffee beans, chocolate and licorice are perfectly integrated and are accompanied by fresh impressions of mint and white pepper that give its generous bouquet a pleasant delicate spicy note.

The palate is enveloping, harmonious with an excellent and well-balanced structure. Plush, vibrant tannins contribute to its dense, captivating palate. The finish is exceptionally long and pleasurable with a persistent aftertaste that echoes toasted, and spicy notes perceived on the nose.