



Dear Friends and Partners,

We are just days away from the release date of Solaia 2022, a vintage considered to be contradictory due to generally warm climatic conditions which, however, thanks to light late-season rains, produced a wine with exceptional balance in both aromatic compounds and flavor profile. This vintage of Solaia is refined, with great character, smooth and intense, able to evolve and improve over time.

As we've seen more frequently over the past years, both winter and spring were decidedly mild causing budbreak to occur earlier than seasonal averages. Normal flowering and fruit set, together with lower-than-average yields, allowed good vine growth and development throughout the summer months without suffering periods of stress.

The beginning of summer registered hot temperatures, especially during the months of June and July when temperatures were slightly higher than usual. Mid-August brought a significant change in the weather providing long-awaited rain showers and cooler temperatures and resulted in greater temperature swings between day and night.

The second half of summer continued with beneficial shifts between hot daytime weather, without any extreme heat spikes, and cool evenings, conditions that allowed us to harvest perfectly healthy and ripe fruit.

The grape harvest began as usual with Cabernet Franc, picked on September 23rd, while Sangiovese was harvested by end of the month. Cabernet Sauvignon, which is traditionally the last grape variety to reach peak maturity in Solaia's vineyards, was harvested and brought to the cellar by October 5th.

The progression from hot dry conditions in the first part of the season to a cooler second half with revitalizing rain showers resulted in a well-balanced and mature Solaia that is not only fresh and elegant but has remarkable intensity and silky refined tannins. A wine that can be enjoyed immediately but has outstanding aging potential.

We are confident you will savor and appreciate this new vintage of Solaia 2022.

Our warmest regards,

*Francesco Visani*

*Cru Wines*

*Commercial Director*

*Renzo Cotarella*

*Chief Oenologist*

*and CEO*

