



## **SOLAIA**

### **Classification**

Toscana IGT

### **Vintage**

2022

### **Grape variety**

80% Cabernet Sauvignon, 10% Sangiovese, 10% Cabernet Franc

### **Climate**

2022 in Chianti Classico experienced hot and dry climatic conditions up until mid-August, especially during the months of June and July when temperatures reached levels that were higher than seasonal averages for this area. Despite these climatic conditions, the vines were able to regulate their growth cycle ensuring normal and even budbreak and flowering and continued to show remarkable resilience during the hottest months: when the berries reached veraison, both vegetative development and overall yields were ideal. Mid-August brought rain showers and a drop in temperatures that encouraged optimal temperature swings between day and night and prompted an ideal ripening phase. Excellent weather during the autumn months guaranteed fruit of outstanding quality.

The grape harvest took place on September 23<sup>rd</sup> for Cabernet Franc, continued on the 26<sup>th</sup> and 27<sup>th</sup> for Sangiovese and was completed on October 5<sup>th</sup> with Cabernet Sauvignon.

Total annual rainfall: **693,2 mm**

Average temperature April 1st – October 5th: **21 °C**

Rainfall April 1st – October 5th: **373,9 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 suppleness, 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 15 months. The various lots were aged separately then blended and reintroduced into barrels to complete the aging process.



### **Notes from the Enologist**

“A vintage of contrasts: overall hot and dry conditions until mid-August, cool and moderately rainy during the last half of the season. This vintage of Solaia is perfectly balanced, elegant and fresh yet is mature and in a certain sense seductive. 2022 reveals the exceptional identity of this vineyard in an expression that is extremely easy to drink but also has outstanding aging potential.”

### **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.

### **Alcohol content**

13.5% by Vol.

### **Tasting notes**

Solaia 2022 is an intense ruby red color with bright purple hues. On the nose, the bouquet opens with aromas of dark fruit: notes of black currants, blueberries, plums and figs unite with floral hints of sweet violets. Sweet impressions of powdered sugar and Gianduja follow over to spicy notes of white pepper, tobacco and quinine.

Entry on the palate is creamy and rich sustained by extraordinary freshness and energy. Silky, mouth filling tannins create a refined and tight knit tannic texture that sustains the intense finish with exceptional depth.