



Solaia 2022



Classification

Toscana IGT

Vintage

2022

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 23rd for Cabernet Franc, continued on the 26th and 27th for Sangiovese and was completed on October 5th 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

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.

Historical Data

Solaia is a 50 acre (20 hectare) vineyard with a southwestern exposure located at an altitude between 1150 and 1325 feet (350-400 meters) above sea level and with a stony soil of “alberese” (hard limestone) and “galestro” (flaky calcareous clay) rock. The vineyard is located at the Tignanello estate. The Antinori family produced this wine for the first time in the year 1978, and the initial blend was 80% Cabernet Sauvignon, and 20% Cabernet Franc, a formula repeated in 1979 as well. In the following years, 20% of Sangiovese was introduced and certain adjustments were also made in the rapport between Cabernet Sauvignon and Cabernet Franc until the current blend was settled upon. Solaia is produced only in exceptional vintage, and was not produced in 1980, 1981, 1983, 1984, and 1992.

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.