



Solaia 2023

Classification

Toscana IGT

Vintage

2023

Climate

The 2023 growing season in Chianti Classico began with a moderately cold and dry winter, particularly towards the end of March, allowing for budbreak that was in line with historical averages. From late April through the second half of June, weather conditions were generally cool and rainy, while the summer months were mostly warm, dry and without significant heat spikes, ensuring an excellent vegetative-productive balance. Moderate rainfall in August, together with a regular seasonal pattern throughout September and October, allowed the grapes to begin and complete the ripening process under optimal conditions. Harvesting in the Solaia vineyard began in the first days of October with Sangiovese, continued with Cabernet Franc and was completed on October 13th with Cabernet Sauvignon. Total annual rainfall: 675.8 mm (26.6 inches) Average temperature April 1st – October 13th: 20.2 °C (68.4 °F) Rainfall April 1st – October 13th: 303.4 mm (11.9 inches)



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, the wine was transferred into second and third fill French oak barriques, where malolactic fermentation took place, enhancing complexity and finesse. 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 2023 is an intense ruby red color with purplish hues. On the nose, it offers aromas of ripe wild berries, with notes of blackberry, blueberry and black currant, complemented by enveloping hints of plum and fig. The bouquet is completed by delicate spicy and balsamic nuances of pepper and licorice. The palate opens rich and vibrant. Silky, enveloping tannins support an energetic and refined mid-palate, leading to a long, intense finish marked by notes of bitter cocoa and coffee.