



Solaia 2006

Classification

Toscana IGT

Vintage

2006

Climate

After a particularly cold and wet autumn, followed by severe winter temperatures with persistent rain, the vines budded late compared to the average in preceding years. The spring was also wet, but without affecting the regular formation and growth of the bunches. The second half of July saw very high temperatures, but the weather changed again in August, with rain and below average temperatures. Excellent weather conditions in September and October, together with normal day and night temperature differences, allowed the grapes to ripen perfectly and the harvested crop was both abundant and of quality.



Vinification

The weather conditions during the harvest ensured a very high quality crop. Particular attention was paid to grape selection in the vineyard, so that only perfect bunches arrived in the cellar. The harvest was completely by hand, picking by 1-hectare plots, according to the vigor of the vines. The Sangiovese grapes were picked in the first ten days of October, while the Cabernet Franc and Cabernet Sauvignon were harvested in the second half of the month. As always, great attention was paid to the fermenting and extraction processes, using délestage and overpumping to maintain the natural aromas of each grape variety and the intense color. Fermentation of all three grape varieties was carried out at an average of 27° and no higher than 31°, to best preserve the true aromas, flavors and varietal character of the fruit. The musts showed great complexity from the start, together with abundant varietal character, evident in the aromas, elegance and color, the first signs of a potentially great vintage. After alcoholic fermentation, the wines were racked into new oak barrels to undergo malolactic fermentation, which occurred by the end of the year. The wines were then blended and aged in barrel for 12 months, then racked off and, after a careful tasting of each barrel, the wine was bottled. The wine was released after a further year in bottle.

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

Intense ruby red color and immediate classic, fruity aromas that are in perfect harmony with the vanilla and chocolate notes from the oak. Solaia 2006 is powerful on the palate, with a tannic texture, yet remaining smooth, with a very long finish, after time in the glass. Intense aftertaste of ripe blackberry and cherry fruit and a seemingly endless finish.



Awards

A.I.S. "Duemilavini 2010" Guide

5 Grappoli

Italy

Espresso I Vini D'italia 2009

Premio d'Eccellenza

Italy

Gambero Rosso "Vini d'Italia 2009" Guide

Tre Bicchieri

Italy

I Vini Di Veronelli 2010

98/100 - Super Tre Stelle

Italy

Wine Advocate

94/100

USA

Wine Enthusiast

95/100

USA

Wine Spectator

97/100

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