



## Solaia 2020

### Classification

Toscana IGT

### Vintage

2020

### Climate

The 2020 growing season in Chianti Classico began with mild and dry winter weather, only at the end of March was the area affected by a short cold spell. These climatic conditions prompted early budbreak in the estate's vineyards. Spring provided a fair amount of rainfall and cool temperatures. The summer months were hot with no concerning heat spikes and occasional rain showers that ensured optimal cluster growth and development. The month of September, when harvesting activities got underway, saw light rainfall particularly at the end of the month that encouraged a gradual ripening phase bringing fruit to peak maturity. Grapes were picked at the end of September starting with Cabernet Franc and Sangiovese and was completed with Cabernet Sauvignon on October 10th. Total annual rainfall: **875 mm** Average temperature 1 April – 10 October: **19,7 °C** Rainfall 1 April – 10 October: **433,4 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 softness, 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 18 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 2020 is ruby red in color. Exceptional intensity and complexity on the nose: notes of wild berries, especially blueberries, raspberries and currants that intermingle with sweet hints of plums, black cherries and fresh impressions of mint, myrtle, licorice, and floral nuances of lavender. The rich bouquet is completed by sweet well-integrated notes of cocoa powder and dried fruit that follow over to spicy hints of cloves and pleasant impressions of pink pepper. Entry on the palate is rich and mouth filling then elegantly softens, with velvety tannins that sustain a long persistent finish. The aftertaste echoes notes of mint, licorice and chocolate perceived on the nose.