Marchesi ANTINORI
26 GENERAZIONI

no image

Climate

The season in the Chianti Classico production zone was characterized by an autumn and the following winter which were both cold and wet; winter rains guaranteed good and useful water reserves in the ground during the first part of spring, which was initially mild, without any return of winter cold. The bud break in the vineyard, accordingly, was a regular one and took place well within seasonal averages for the period; rain arrived in June and during the first days of the month of July and pushed the development of the vine vegetation. Flowering and bud set were also regular, even if the rains just cited influenced the size of the berries and the bunches, which began the summer well ahead in their ripening rhythm. The vines continued to vegetate quite abundantly during the summer months and then encountered a very hot and dry August and an initial ten days of September. Despite these conditions, the second half of September and the entire month of October enjoyed very favorable weather both in terms of the continuing warmth of the days and of the important temperature swings from daytime heat to evening and nighttime coolness. Both the Sangiovese and the Cabernet required a lengthy period on the vine to acquire full ripeness and finesse, to the point that picking took place principally during the first twenty days of October. The quality of the harvested grapes brought to the cellars was very high indeed, both in terms of their healthiness and, above all, of their ripeness and balance, raising expectations of a vintage of exceptional level. Total annual rainfall: 739 millimeters (29 inches) Average daily temperatures April 1st – Ottober 31st: 21.7 °C (Rainfall from: 293 mm April 1st – Ottober 31st: 293 millimeters (12 inches)

Vinification

Favorable climatic conditions allowed the grapes to ripen regularly, unhurriedly, and uniformly, thereby enabling picking operations to go forward in a way which allowed the maximum attention to nuances and detailed differences in each and every single parcel of the Solaia vineyard. The grapes, after being tasted and evaluated on the basis of their overall ripeness, the coloring material in their skins, and the maturity of their pips, were carefully picked by hand into small packing cases, separating the individual parcels from one another on the basis of all the varying viticultural and oenological criteria. On their arrival in the cellars, the grapes were first destemmed and then, before pressing, selected on the sorting table; here attention to detail was at maximum levels and berries which were not completely ripe, an exception in this vintage, were discarded and only perfect ones wound up in the fermentation tanks. The must was slowly transformed into wine in the conical fermenting tanks, and the fermentation and maceration was carried out with the maximum attention to the freshness of the aromas, the extraction of color, and a handling of the tannins programmed for softness and elegance. All of this required great sensitivity, a full knowledge of the grapes which were being worked, and a constant and careful attention to the fermenting wine, which was only run off its skins after attentive daily tastings. Once the skins were separated from the juice the wine was moved towards the malolactic fermentation, which took place in small oak barrels to give greater finesse and future drinking pleasure. The aging process then began and lasted eighteen months in French oak; during this period the various lots, fermented and aged separately according to the grape variety and the other variables (vineyard plot, ripeness, character), completed their aging and were assembled a few months before bottling.

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

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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 rappo d Cabernet Franc until the current blend was settled upon. Solaia is produce was not produced in 1980, 1981, 1983, 1984, and 1992.

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Tasting Notes

The 2009 Solaia shows a ruby red color. On the palate the wine is smooth which is the result of perfectly ripe grapes along with sensations of coffee, chocolate, mint, and licorice. The wine impresses for its finesse and structure, and is characterized by great elegance and aging potential, with its soft and velvety tannins.

Awards

I Vini Di Veronelli 2013 Super Tre Stelle Italy **Associazione Italiana Sommelier "Duemilavini 2013" Guide** 5 Grappoli Italy **Annuario L. Maroni** 90/100 Italy **Wine Spectator** 95/100 USA **Wine Enthusiast** 97/100 + Cellar Selection USA **Wine Advocate** 96+/100 USA **Antonio Galloni** 96+/100 USA **Vinum** 18/20 Italy **Falstaff** 95/100 Austria **James Suckling** 96/100 USA **Int Wine Cellar** 93+/100 USA