Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The 2017 growing season will be remembered for its highly unusual weather conditions. Winter was relatively moderate registering cold temperatures only during the month of January. Mild weather persisted throughout the season prompting early bud break. A sudden drop in temperatures at the end of April caused slightly smaller yields. From the month of May throughout all of August the Chianti Classico area experienced hot, dry weather with daily temperatures often exceeding 30 °C (86 °F). September rain showers partially counter balanced summer vine stress allowing the grapes to achieve optimal ripeness. Harvesting took place from September 20th to October 6th. Total annual rainfall: **724.6 mm** Average temperature: April 1st – October 6th: **20.4 °C** Rainfall: April 1st – October 6th: **299.6 mm**

Vinification

Heightened focus was 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 fruit and quality of the tannins enhancing their sweetness and aromas, especially important taking into consideration the peculiar nature of this vintage. Once the wine and skins were separated, malolactic fermentation occurred in small oak barrels to enhance the complexity and pleasantness of the wine. Aging took place in new French oak barrels for approximately 18 months. The different lots were first barrel aged separately, then blended and continued to gracefully evolve in the barrel completing 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.

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Tasting notes

Solaia 2017 is an intense, deep ruby red color. Its nose is impressive with intense notes of dark, ripe fruit with scents of blackberries, black currants with balsamic hints of fresh mint and myrtle. Its bouquet is completed by refined spicy aromas of white pepper, toasted cinnamon and cocoa powder. Its palate is rich and mouth-filling; soft, velvety, vibrant tannins impart a lengthy finish and persistent aftertaste where toasty notes reappear and accent the finish.

Awards

James Suckling 97/100 USA