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Climate

The climate of the 2015 was an extremely regular one and respected, in the various phases of the growing season, the typical meteorological conditions of the Chianti Classico production zone. A cold and relatively dry winter preceded a spring characterized first by damp weather in the months of March and April which then turned dry in May and June. Temperatures were regular during this period, guaranteeing a perfect development of vine vegetation and an optimal flowering and bud set. Summer was hot, with peak temperatures in the month of July, but with excellent temperature swings between daytime warmth and evening and nighttime coolness as well which assured the growth and development of the grapes without any particular conditions of stress. The month of August, hot as well, was marketed by some rainfall which stimulated a very favorable start to the ripening process. The picking of the grapes took place between late September and early October. The Cabernet Franc harvest was carried out between September 28th and 30th, and picking then continued, with the Sangiovese from September 29th to October 3rd. The harvest terminated with the Cabernet Sauvignon crop, picked from October 4th to October 10th. Total annual rainfall: 24.45 inches (64.68 centimeters) Average daily temperature April 1st-October 12th: 68.5° Fahrenheit (20.27° centigrade) Rainfall April 1st – October 12th : 11.45 inches (29.12 centimeters)

Vinification

The 2015 vintage, very regular in the successive stages of its growing season, will be remembered for the harvesting of perfectly ripe and healthy grapes thanks to a climate which was quite favorable during the entire cycle of the vine. Despite this positive weather, the attention level, both in the vineyard and the cellar, was very high during the picking, the fermentation, and the aging of the grapes. Upon arriving in the cellar, the grape bunches were delicately destemmed and the berries, before pressing, were carefully selected on the sorting table; here the attention to every detail insured that only perfect grapes went into the 6000 liter (1600 gallon) conical fermenting tanks. The must was then slowly transformed into wine: during this phase it was necessary to exercise the maximum care to maintain freshness and fragrance without, however, neglecting the extraction of color, utilizing as well a management of tannins aimed at suppleness and elegance. Once the wine was run off its skins, it was put through a complete malolactic fermentation, which took place in small oak barrels to further bring out freshness and flavor pleasure. The aging process continued in 60 gallon French oak barrels and lasted approximately 18 months. During this period, the various lots, fermented and aged separately on the basis of the grape variety and the vineyard conditions, aged properly and were then blended together a few months before bottling. **Notes from the winemaker** The 2015 is to be considered as among the finest of all for its ideal climatic conditions in every phase of the growing season, culminating during the harvest period, which saw the grapes ripen in a perfect fashion. The extreme care and attention during the fermentation and the selection of the barrels for the aging of the wine guaranteed the production of a wine of uncontestable potential, one with an excellent balance and an outstanding personality.

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

The 2015 Solaia shows an intense ruby red color with purple highlights. The complexity and expressiveness of the aromas are high level indeed: the nose offers powerful notes of plum jam and such ripe black fruit as blackberries, blueberries, and cassis. The perfectly integrated sensations of chocolate and liquorice give way on the finish to hints of mint which confer great freshness to the bouquet. The wine is harmonious on the palate with an excellent and balanced structure; the suppleness and silkiness of the tannins give it solidity, elegance, and an extremely long finish and a very long and lingering aftertaste.

Awards

Wine Advocate 100/100 USA **James Suckling** 100/100 USA