



SOLAIA

Classification

Toscana IGT

Vintage

2023

Grape variety

80% Cabernet Sauvignon, 10% Sangiovese, 10% Cabernet Franc

Climate

The 2023 growing season in Chianti Classico began with a moderately cold and dry winter, particularly towards the end of March, allowing for budbreak that was in line with historical averages. From late April through the second half of June, weather conditions were generally cool and rainy, while the summer months were mostly warm, dry and without significant heat spikes, ensuring an excellent vegetative-productive balance. Moderate rainfall in August, together with a regular seasonal pattern throughout September and October, allowed the grapes to begin and complete the ripening process under optimal conditions.

Harvesting in the Solaia vineyard began in the first days of October with Sangiovese, continued with Cabernet Franc and was completed on October 13th with Cabernet Sauvignon.

Total annual rainfall: 675.8 mm (26.6 inches)

Average temperature April 1st – October 13th: 20.2 °C (68.4 °F)

Rainfall April 1st – October 13th: 303.4 mm (11.9 inches)

Vinification and aging

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 suppleness, fragrance, identity, and character of Solaia. Immediately after racking, the wine was transferred into second and third fill French oak barriques, where malolactic fermentation took place, enhancing complexity and finesse. Aging took place in new French oak barrels for approximately 15 months. The various lots were aged separately then blended and reintroduced into barrels to complete the aging process.



Notes from the Enologist

“2023 was a vintage that allowed the grapes to reach outstanding quality and varietal identity, thanks to a cool spring with rainfall that ensured excellent water reserves in the soil, followed by a warm summer without excesses. The result is a refined, elegant, complex and approachable Solaia, with great aging potential.”

Historical data

The Solaia vineyard extends over an area of approximately 20 hectares (49 acres) at an altitude between 350 and 400 meters above sea level (1,148-1,312 feet), facing south-west, on calcareous rocky soils rich in Alberese (rocky, clay and limestone) and Galestro (marl of limestone and sandstone) located on the *Tenuta Tignanello* estate. The Antinori family produced this wine for the first time with the 1978 vintage. Original grape variety ratios were 80% Cabernet Sauvignon and 20% Cabernet Franc. This same blend was replicated in 1979 while for the following vintages 20% Sangiovese was added and some other adjustments were made to the ratio of Cabernet Sauvignon and Cabernet Franc, until its final blend emerged. Solaia is only made in exceptional vintages and was not produced in 1980, 1981, 1983, 1984 and 1992.

Alcohol content

14.5% by Vol.

Tasting notes

Solaia 2023 is an intense ruby red color with purplish hues. On the nose, it offers aromas of ripe wild berries, with notes of blackberry, blueberry and black currant, complemented by enveloping hints of plum and fig. The bouquet is completed by delicate spicy and balsamic nuances of pepper and licorice. The palate opens rich and vibrant. Silky, enveloping tannins support an energetic and refined mid-palate, leading to a long, intense finish marked by notes of bitter cocoa and coffee.