



Solaia 2021

Classification

Toscana IGT

Vintage

2021

Climate

The 2021 vintage from Chianti Classico will be remembered for a long slow-paced season: a vintage that promises power and finesse. Temperatures during the winter months were not excessively cold and were accompanied by rain showers that lasted up until the end of March. The beginning of spring triggered early bud break, but cool, dry weather in April slowed down the vines' vegetative cycle. May and June followed normal weather patterns, not too hot with scattered precipitation that guaranteed excellent flowering and fruit set of all grape varieties in the Solaia vineyard. Overall, summer was hot and dry, especially during August but towards the end of the month, occasional rainfall provided ideal conditions for the vines to begin the ripening phase. September and October were picture perfect: sunny skies, no heat spikes, refreshing breezes and cool nighttime temperatures that allowed the grapes to gradually progress to peak ripeness. Overall, the 2021 vintage is considered to be one of the best vintages ever. Harvesting operations, occurred slightly later than average, began during the final days of September for Cabernet Franc and Sangiovese and were completed on October 21st with Cabernet Sauvignon. Total annual rainfall: 707.8 mm (278.6 inch) Average temperature April 1st – October 21st: 19.2 °C (66.6 °F) Rainfall April 1st – October 21st: 251.6 mm (99 inch)



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 16 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

Intensely ruby red in color with violet hues, Solaia 2021's nose is remarkably complex: intense notes of small dark ripe fruit especially black currants, blackberries and purple plums that follow through to fresh hints of mint, myrtle and spicy notes of white pepper. Sweet aromas of powdered sugar, cocoa powder and licorice are seamlessly integrated. Entry on the palate is rich, enticing, vibrant with an excellent and well-balanced structure. Silky tannins accompany a lengthy finish defined by a persistent aftertaste with hints of dark chocolate.