

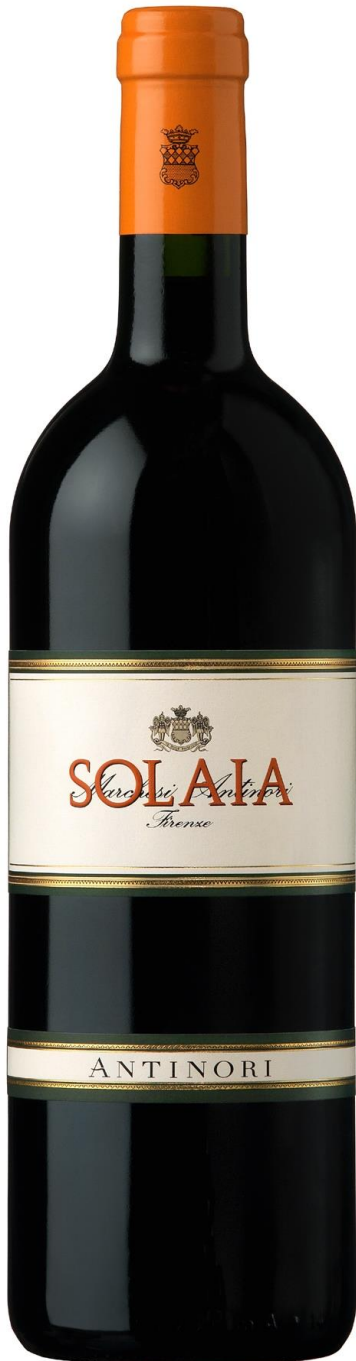
# Antinori Solaia 2008

“Wonderful pure Cabernet character, with currants, spices, flowers and violets. Velvety and fresh. Such beauty.”

– *James Suckling 96/100*

“Gorgeous depth and textural richness to match an expressive core of blackberry jam, smoke, scorched earth, crushed rocks and cassis.

– *Wine Advocate 93/100*



## WINEMAKER

Renzo Cotarella

## REGION

Toscana IGT

## GRAPE VARIETIES

75% Cabernet Sauvignon, 20% Cabernet Franc, 5% Sangiovese

## TERROIR

Solaia is a 25-acre vineyard with a southwestern exposure at 1250-1325 feet above sea level and is located at the Tenuta Tignanello estate; the soil is hard limestone-rich rock known in Italian as “albarese.”

## VINTAGE

Spring, and the first vegetation, saw the appearance of extremely adverse meteorological conditions, with abundant and continuous rainfall until the end of May which caused a slowing of plant growth, a slowing which, nonetheless, did not have harmful effects on vine health. September and October were very favorable for harvest operations, thanks as well to temperature swings from daytime heat to nighttime coolness, optimal conditions for grape quality.

## VINIFICATION

During the fermentation phase much care and attention was given to the extraction, using only the softest punching down of the cap of skins and rack and return techniques in order to fully respect the varietal aromas and the elevated color content of the berries. During the aging of the wine, in new French oak barrels and for a period of eighteen months, the various lots of wine were kept separate.

## TASTING NOTES

Full of fruity and varietal aromas and sensations which begin with black cherries and ripe red fruit and finish with licorice, coffee, and toasted oak. On the palate the tannins are supple and balanced. Savory and mineral, but soft as well; its aftertaste recalls sweet notes of cacao, vanilla, and black and red berry fruit which linger.