

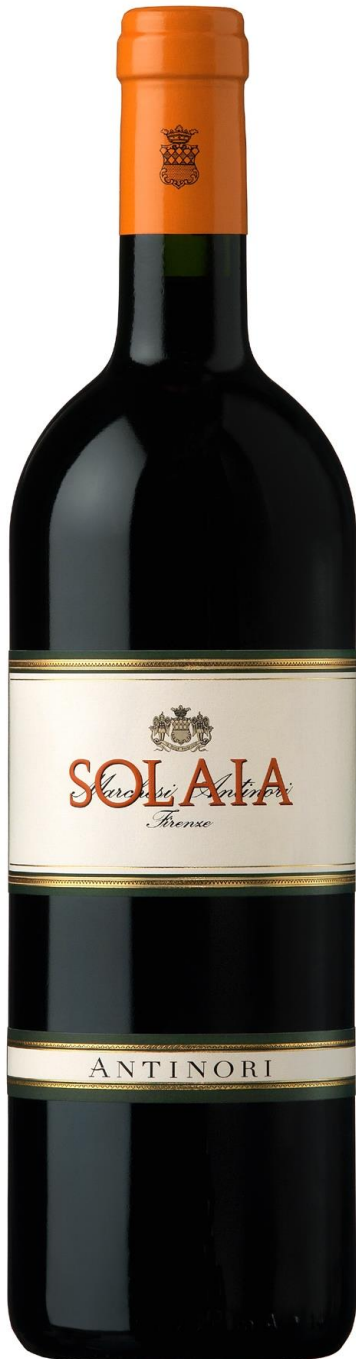
Antinori Solaia 2009

“An opulent and generous achievement that represents the highest pedigree in Italian wine. The intensity is mind-blowing and the wine peels back slowly to reveal thick layers of blackberry, chocolate fudge, spice and general fruit decadence.”

– *Wine Enthusiast* 97/100

“Reserved and focused. Refined tannins and an alluring finish.”

– *James Suckling* 96/100



WINEMAKER

Renzo Cotarella

REGION

Toscana IGT

GRAPE VARIETIES

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

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

Both the Sangiovese and the Cabernet required a lengthy period on the vine to acquire full ripeness and finesse, to the point that picking took place principally during the first twenty days of October. The quality of the harvested grapes brought to the cellars was very high indeed, both in terms of their healthiness and, above all, of their ripeness and balance, raising expectations of a vintage of exceptional level.

VINIFICATION

The aging process lasted eighteen months in French and Hungarian oak; during this period the various lots, fermented and aged separately according to the grape variety and the other variables (vineyard plot, ripeness, character), completed their aging and were assembled a few months before bottling at 14° of alcohol.

TASTING NOTES

On the palate the wine is smooth which is the result of perfectly ripe grapes along with sensations of coffee, chocolate, mint, and licorice. The wine impresses for its finesse and structure, and is characterized by great elegance and aging potential, with its soft and velvety tannins.