

# TENUTA TIGNANELLO



**Category** Toscana IGT

**Vintage** 2014

**Blend** 75% Cabernet Sauvignon  
20% Sangiovese  
5% Cabernet Franc

**Alcohol** 14.0%

## Tasting Notes

*The 2014 Solaia reveals concentrated aromas of dark cherries and berry fruit with licorice, vanilla and spice. On the palate, the wine is elegant and well-balanced with fresh fruit flavors and silky tannins. The beautiful expressiveness of the flavors leads in to a complex and persistent finish.*

## SOLAIA 2014

### Climate

- The winter and spring of 2014 was mild with temperatures slightly higher than normal. This led to an early bud break of all the grape varieties - Cabernet Sauvignon, Sangiovese, and Cabernet Franc.
- The summer brought frequent rains that slowed the development of the grapes. Warm and sunny weather in the first weeks of September brought ripening back into balance.
- Harvest took place between the second half of September and early October.

### Vineyard History

- Solaia, which means the 'sunny one' in Italian, is a 50-acre southwest facing vineyard that is contiguous to the Tignanello vineyard in Chianti Classico.
- The vineyard is planted 1,150-1,300 feet above sea level on stony, calcareous soils of marl and friable alberese rock.
- Antinori first produced a single-vineyard wine from this vineyard with the 1978 vintage, a blend of Cabernet Sauvignon and Cabernet Franc.
- During the following vintages, 20% Sangiovese was introduced and small adjustments were made according to vintage to arrive at today's blend.
- Solaia is produced only in exceptional years. It was not produced in 1980, 1981, 1983, 1984 and 1992 vintages.

### Vinification

- The grapes were carefully harvested by hand. On their arrival in the cellars, grapes were delicately de-stemmed.
- Only the highest quality fruit was placed into conical fermentation tanks. Fermentation and maceration was carried out with maximum attention to freshness, aromas, color extraction and tannin management.
- Once the wine was run off its skins, the wine was racked into new French oak barrels to undergo malolactic fermentation. Each variety fermented separately for 18 months.
- The wine was blended a few months before bottling.

