

## Solaia Toscana IGT, Tenuta Tignanello, Marchesi Antinori

Chianti, Italy



<b>Product code</b>	Al120RC
<b>Grapes</b>	Cabernet Franc, Cabernet Sauvignon, Sangiovese
<b>Country</b>	ITALY
<b>ABV%</b>	14
<b>Case Size</b>	3
<b>Closure Style</b>	Cork
<b>Producer</b>	Tenuta Tignanello
<b>Vintage</b>	2020



Vegetarian

TENUTA  
TIGNANELLO

### Producer

An iconic estate, producing Sangiovese based wines blended with Cabernet Sauvignon. A leading 'supertuscan'. Lying in the heart of Chianti on 319 hectares of land, the estate has two prized vineyards; Tignanello and Solaia. The soils of these vineyards originate from marine marlstone, rich in limestone and schist. The vineyards are instantly recognisable with the white stones reflecting the sunshine back onto the vines.

### Tasting Notes

A very intense ruby red in color, the wine offers aromas rich in their concentration of red and black fruit (cherries and black cherries, raspberries, cassis, blueberries, and wild berry fruit) which, together with notes of vanilla, black pepper, and liquorice, compose a bouquet which is decisively ample and complex. The palate is exceptionally elegant and balanced, fresh in its flavors and with much personality, solid and silky in its texture and tannins. The finish, characterized by notes of fruit and spices, is of great finesse and persistence.

### Winemaking

The vintage 2014 has had the most important aspects in the management of the vineyard and in the selection of the grapes to achieve Solaia's quality. Pruning interventions in the vineyard combined with careful manual harvesting have ensured great potential of the grapes and grand varietal character. Once in the cellars, the grapes are delicately destemmed and the berries, before pressing, were carefully selected on a sorting table; here attention to detail was at its maximum, it is of fundamental importance that only perfect grapes end up in the 60 hectoliter (1585 gallon) conical fermenting tanks. During the fermentation and the period of skin contact, the must slowly became wine. In this phase much care was needed to maintain freshness and aroma, but without neglecting the extraction of color and a management

of the tannins aimed at elegance and suppleness. Once the wine was run off its skins, it went through a complete malolactic fermentation in oak barrels to further add finesse and drinking pl