

Solaia Toscana IGT, Tignanello Double Magnum

Chianti, Italy



Product code	Al1021FG
Grapes	Cabernet Franc, Cabernet Sauvignon, Sangiovese
Country	ITALY
ABV%	14
Case Size	1
Closure Style	Cork
Producer	Tenuta Tignanello
Vintage	2021



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."

Viticulture

Solaia is a 20 hectare vineyard, on the same slopes as the Tignanello vineyards and so part of the Tenuta Tignanello estate in the heart of Chianti Classico. The vineyards lie in the gently rolling hillsides between the Greve and Pesa river valleys at an altitude of between 35-400 metres above sea level and with a south western orientation. The soil is made up of a hard limestone, known locally as 'albrese' and a flaky, calcareous clay known as 'galestro'. The Antinori family planted Cabernet Sauvignon, Cabernet Franc and Sangiovese here in the late 1970s, recognising the ability of this warmer part of the site to evenly ripen these varieties.

Winemaking

The 2015 vintage, very regular in the successive stages of its growing season, will be remembered for the harvesting of perfectly ripe and healthy grapes thanks to a climate which was quite favorable during the entire cycle of the vine.