



Solaia



Origin: Tuscan - Indicazione Geografica Tipica

Vintage: 2003

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

Climate Vintage: 2003 will be remembered as one of the hottest years in recent decades. In late March the winery's weather station recorded maximum temperatures of over 20°C, climbing to over 30°C in early May and close to 40°C in August. A record total of 2400° in daytime was recorded by heat summation, (which expresses the energy received by the vineyard during its vegetative-productive phase) compared to an average of 2000°. From early June until the harvest there were only four significant rainfalls, roughly one per month, which allowed the grapes to ripen well despite limited water.

Vinification: Given the weather, the harvest was predictably early, at least in part: some of the Cabernet and Sangiovese grapes were fully ripe by mid-September. Vinification adapted to the use of techniques better suited to hot weather: the rich extractability of the polyphenolic components enabled maceration to take place at 25°C, lasting a maximum of 7 days for the Sangiovese and 10 days for the Cabernet. The extraction method used almost exclusively was délestage, devatting with little residual sugar and completing alcoholic fermentation in new French oak barriques. Malolactic fermentation took place spontaneously by the end of November in these same barriques. The wines were blended after malolactic fermentation, remaining in the barriques for another 12 months during which time they underwent racking three times. After ageing the wine was tasted barrique by barrique and the necessary selection took place before bottling. After a year in the bottles the wine was released for sale. Alcohol : 13,5% Vol.

Taste: Black pepper, coffee, chocolate, vanilla, plums and bottled fruit aromas follow each other continually in Solaia 2003. The wine is strikingly elegant with nicely blended tannins supporting the sensation of sweetness and weight. The tasting does not reveal harshness, and the balance shows distinctive sweetness from the riper grapes. Hints of liquorice and coffee return in the impressively long finish.

