



## Solaia



**Origin:** Tuscan - Indicazione Geografica Tipica

**Vintage:** 2005

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

**Climate Vintage:** A rainy autumn and a winter with fairly low average temperatures and some snow, resulted in later development of foliage (12-15 days) than last year. As if to compensate for this delay, favourable spring weather conditions enabled the vines to develop about 10 days earlier than average. The month of June, July and August were unusually cool with average temperatures of 24°C and plenty of rain in August. This created some problems for the ripening process and the subsequent harvest but the grapes harvested were healthy and completely ripe, up to the standard of recent vintage years and rich in potential.

**Vinification:** Given the weather conditions, the harvest took place later than in previous years and lasted until the second week of October. The grapes were harvested by hand after careful selection in order to obtain only the ripest fruit. From the beginning of the vinification process the grape must was very intense in colour. The extraction process was carried out with the greatest care, alternating pumping over with délestage according to the requirements of the three individual grape varieties; the skins were still present when alcoholic fermentation concluded and the maceration process took about three weeks for the Cabernet Sauvignon and Cabernet Franc and two weeks for the Sangiovese. The wines were very stylish and subtle from the beginning. After devatting the were placed in new French oak barriques where malolactic fermentation took place spontaneously. After this the wines were blended and aged for about 18 months in barriques, during which time the necessary racking procedures were carried out. After ageing in oak the wine was selected barrique by barrique, and bottled on the premises, and released after a further year's ageing in bot Alcohol : ohol: 13.5%

**Taste:** Intense ruby red colour. Aromas of ripe fruit, spices, black pepper, chocolate, coffee and vanilla. Generous, vibrant and balanced on the palate with sweet, mouthfilling tannins, forward mineral hints and weight and character enhance by the complexity and finesse. On release in September 2008, Solaia 2005 is incredibly lingering and evocative of its terroir, with a distinctively varietal profile.

