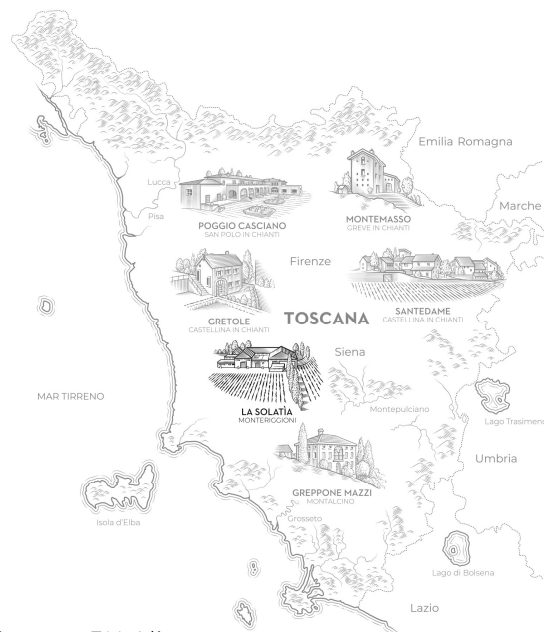


La Solatìa

CHIANTI SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA GARANTITA

The grapes used to produce this wine come from La Solatìa Estate vineyards near the medieval town of Monteriggioni, close to Siena.



VINTAGE: 2024

GRAPE VARIETIES: 95% Sangiovese, 5% Alicante Bouschet

ALTITUDE & SOIL: 190 – 250 m. asl., soil with a loam-silty-clay texture, rich in limestone, with good water retention capacity.

VINTAGE REPORT

A seasonal climatic trend characterized by a wet and rainy spring, requiring constant agronomic effort and attention to maintain vineyard health. July and August were very hot but tempered by thunderstorms and a drop in temperatures.

VINIFICATION AND AGING

After being harvested and destemmed, grapes are crushed and fermented in stainless steel vats. Wine is then aged for 4-5 months in amphoras and 2 more months in concrete vats.

TASTING NOTES

Color: Intense ruby red.

Aroma: Intense fresh and fruity notes of cherry, accompanied by subtle spicy and floral hints typical of Alicante grape.

Tasting profile: On the palate, the wine is full-bodied, savoury, with velvety tannins, offering breadth and persistence on the finish.

WHY?

- In ancient times, Tenuta La Solatìa was submerged beneath the sea, leaving behind a rich presence of fossils — a story now told through its label.
- Ceramic amphoras are created at high temperature and are characterized by very low oxygen permeability and high thermal insulation. This helps maintain the freshness and vibrancy of the fruity notes.

WINEMAKER QUOTE

« La Solatìa stands out for its freshness and lightness, making it particularly enjoyable and easy to drink. »

