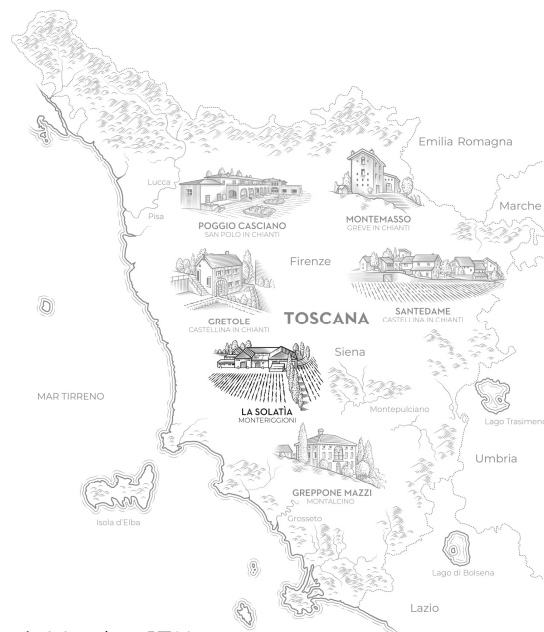


La Solatìa

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.



ANNATA: 2024

UVAGGIO: 46% Syrah, 20% Petit Verdot, 17% Cabernet Franc, 17% Cabernet Sauvignon

ALTITUDINE E SUOLO: 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, the grapes are destemmed, crushed, and fermented in stainless steel vats. Syrah and Petit Verdot are aged for about 5 months in ceramic amphoras, while Cabernet Franc and Cabernet Sauvignon are aged in stainless steel vats.

TASTING NOTES

Color: ruby red.

Aromas: Notes of wild berries such as blackberry and cherry, accompanied by light spicy nuances.

Tasting profile: On the palate, the wine is well-structured and savoury, with good persistence.

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

«A fresh and pleasant wine that invites a second sip.»

