



BASILICA Solatìo

CHIANTI CLASSICO RISERVA

Denominazione di Origine Controllata e Garantita

Basilica Solatìo, previously produced from 1981 to 1995 aiming to become the emblem of Chianti Classico Riserva of Cafaggio estate, is back on the scene with its 2010 vintage. The wine is obtained from the finest grapes in the Basilica parcel which covers 2,2 hectares (12,500 strains) and in the Solatìo parcel which covers 1,37 hectare (7,400 strains). Both these parcels were planted in Sangiovese in the early nineties in one of the most sun-exposed sites of the entire "Conca d'Oro".

The vineyards are grown according to the principles of organic farming.

Vine

Sangiovese (mass selection with T19 clone prevalence; rootstock: 1.103 Paulsen).

Vineyard location

Solatìo Vineyard, Conca d'Oro, Panzano in Chianti

Exposure and altitude

South, 345m ASL

Soil composition

Silty-clay loam soil, fairly pebbly, deep and fertile, of calcareous origin (marl), with good level of organic substance

Training system

Spurred cordon

Planting density

5,400 vines/hectare

Vinification process

Manual harvesting in early October, alcoholic fermentation at controlled temperatures in stainless steel tanks, breaking and soaking of the marc through manual pressing and pump-overs with air, long post-alcoholic maceration of the submerged caps, spontaneous malolactic fermentation

Aging

Maturation for 30 months in medium-sized Slavonian oak barrels. Further maturation for 12 months in glass-lined cement vats and bottle-aging for 6 months before sales start



CAMPAGNA FINANZIATA AI SENSI
DEL REG. UE N. 1308/2013
CAMPAGN FINANCED ACCORDING
TO EU REG. NO. 1308/2013

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