

BASILICA Solatìo

CHIANTI CLASSICO RISERVA

Denominazione di Origine Controllata e Garantita

Basilica Solatìo was previously produced from 1981 to 1995, and is back on the scene with its 2010 vintage, aiming to become the emblem of Villa Cafaggio Chianti Classico Riserva. This wine is obtained from the finest grapes in the Solatìo vineyard, in which the Sangiovese variety was planted in the early nineties, and which covers 2,2 hectares in one of the most sun-exposed sites of the entire 'Conca d'Oro'.

Vine

Sangiovese (clone T19; rootstock: 1103 Paulsen)

Vineyard location

Solatìo, Conca d'Oro and Panzano in Chianti

Exposure and altitude

south, 345 m ASL

Soil composition

silty-clay loam soil, originating from grey and olive green marl limestone and calcareous sandstone of 'Argille scagliose' (scaly clay) formation.

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, maturation for 24 months in medium-sized Slavonian oak barrels, and bottle-aged for six months before sales start.

