



REGION: Tuscan

AREA: Bolgheri, Castagneto Carducci, Livorno

VINEYARD LOCATION: Cabernet Sauvignon and Cabernet Franc coming from Via Bolgherese Vineyard; Merlot, Cabernet Franc, Cabernet Sauvignon coming from Le Sondaie Vineyard

ALTITUDE: Via Bolgherese 56 m (183 feet) a.s.l.; Le Sondaie 25 m (114 feet) a.s.l.

EXPOSURE: West -South/West

SOIL CHARACTERISTICS: Via Bolgherese: deep soils with coarse-grained red sand, gravelly, well drained with a layer of clay at 120 cm (46 inches) below the surface. Slightly sub-alkaline. Le Sondaie: clayey with well-drained sandy silt and high concentrations of magnesium and iron

TRAINING SYSTEM: Spurred Cordon

AVERAGE AGE OF VINES: 23 years

DENSITY OF THE VINEYARDS: Via Bolgherese: 9.000-10.000 vines/ha (3,642-4,046 vines/ac); Le Sondaie: 7.936 vines/ha (3,211 vines/ac)

HARVEST: Hand harvest in small 5-7 kg crates; hand sorting on a sorting table before and after destemming

VINIFICATION: Maceration and fermentation in temperature-controlled stainless-steel tanks

FERMENTATION TEMPERATURE: 28/30°C (82/86°F)

LENGTH OF FERMENTATION: 20/25 days

MALOLACTIC FERMENTATION: Took place naturally (without inoculation) in barriques at 20°C (68°F) in November

AGEING: 20 months in 225 litres of French oak barriques (50% new, 50% second use). 9 months bottle ageing

ALCOHOL DEGREE: 15% Vol | **TOTAL ACIDITY:** 5,75 g/l | **RESIDUAL SUGAR:** 1,0 g/l | **DRY EXTRACT:** 32,3 g/l | **PH:** 3,65

NOTES OF THE VINTAGE: The Bolgheri area in 2021 was marked by a long dry spell, lasting from mid-May through the end of harvest. The summer was mostly dry and breezy, with warm but not overly oppressive temperatures. Thanks to the rainy winter, the soils retained good water reserves, which helped the vines avoid stress during the dry period. A significant temperature swing between day and night, especially in early September, helped preserve grape acidity and maintain aromatic complexity. We can consider 2021 a fine vintage, characterized by fresh, mineral-driven wines that are also full-bodied, with elegant tannins and excellent persistence, fragrance, and aroma.

TASTING NOTES: Sondaia enchants with its deep ruby hue, inviting you into a bouquet of ripe blackberries and plums, kissed by whispers of rosemary and spice. On the palate, it unfolds with a velvety embrace, where luscious dark fruit dances alongside subtle notes of chocolate and earth. The finish lingers like a sweet memory, leaving a soft, warm echo of fruit and spice that beckons you back for more.

SERVICE: Serve at a temperature of 16–18°C (60/64°F) in large wine glasses.

FORMAT: 750 ml - 1500 ml - 3000 ml - 6000 ml

WINE SPECTATOR
8 TIMES

93+

WINE ENTHUSIAST
7 TIMES

92+

ROBERT PARKER
5 TIMES

94+

FALSTAFF
6 TIMES

93+

GAMBERO ROSSO
7 TIMES

3 BICCHIERI