

20
21URLARI
Ortus Solis

CATEGORY: Icon Wines



Pack Size: 6/750ml
UPC: 835603003857

OVERVIEW

In the tradition of the greatest wines of coastal Tuscany, Ortus Solis has been a dream 20 years in the making. It's only made in the very best vintages, and while rich and delicious upon release, is also built to age for years.

VINTAGE

WEATHER: The year began with a rainy winter. Spring was normal in terms of temperature and rainfall. Summer was hot, with above-average temperatures and no rain.

HARVEST: Cabernet Franc September 30th & Cabernet Sauvignon August 10th.

SITE

Urlari is located on a hill, and sometimes there is also a cold, dry wind (tramontana) from the north. Exposure of the land: east, south, and west, with ventilation that always comes from the sea (west).

ELEVATION: 800 ft.

SOILS: 35% clay, 27% silt, and 38% sand, with a good presence of lithoid skeleton.

VINES: 7800 plants/ha | Average age of vines: 19 years

Toscana Rosso:
67% Cabernet Sauvignon
33% Sauvignon Franc

Riparbella, Tuscany, Italy
14.5% Alc. by Vol.

95 pts
Falstaff

Due Bicchieri
Gambero Rosso



TASTING NOTES

This is a powerful wine on the attack but is balanced by incredible elegance on the finish. Notes of blackberry, cassis and dark chocolate spring from the glass. Ripe tannins give Ortus plenty of structure on the palate.

PAIRING SUGGESTIONS

This is a versatile wine, but one that needs cuisine that matches its power. Salumi, bistecca alla Fiorentina and roasts of all kinds make Ortus sing.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Grapes harvested by hand in 15 kg crates. Bunches selected before and after destemming. Alcoholic fermentation and maceration carried out in tonneaux at a temperature of 78.8°F. Pressing carried out with a press.

AGING: Wines aged in French oak barriques (100% new) for 12 months. After 12 months in barriques, J. Ph. Fort decides on the percentages of Cabernet Sauvignon and Cabernet Franc and carries out the blending. The wine remains in the bottle for at least 6 months before being sold.

PH: 3.65 | **TA:** 5.9

BOTTLING DATE: June 1st, 2025