2023

URLARI
Ortus Solis

TOSCANA IGT

CATEGORY: Icon Wines



Pack Size: 6/750ml

UPC: 835603003857

Alc: 14.5%

LEARN MORE ABOUT THE BRAND

OVERVIEW

ABOUT THE WINE

Ortus Solis is a wine nearly 20 years in the making. While it was always the dream of the estate to create a truly exceptional wine, they needed a couple of decades to truly understand their vineyards and the vines within them. Their patience was rewarded, and while it may take another 20 years for Ortus Solis to reach the iconic status of some of their neighbors, no one is in a hurry. The wine speaks for itself as an exciting new addition to a storied terroir.

WINERY BACKGROUND

From a farming family in Northern Italy, Roberto Cristoforetti was looking for a vineyard after he left the helm of Due Mani in Bolgheri. He hadn't spent much time in the foothills of Riparbella, but was immediately taken by the rolling hills and dense forests of Urlari Originale. At 800 feet above sea level, the property enjoyed wonderful eastern exposure and cooling breezes off the Tyrrhenian Sea. The project took on an international flair when he convinced famed oenologist Jean-Philippe Fort to work outside of France for the first time and American Mary Kate Buckley to combine the ambition, she had previously reserved for the business world, with her lifelong passion for wine.

VINTAGE

HARVEST: September 27 (Cabernet Franc), October 11 (Cabernet Sauvignon).

VINTAGE NOTE: 2023 was another strong vintage. Roberto described the spring as "mild and rainy, leading into a very hot summer. It made for wines of great concentration, so it was an ideal year to produce Ortus Solis.

SITE

The vineyards are located in Riparbella on the Etruscan Coast of Tuscany, 12 miles north of Bolgheri and 4 miles from the Tyrrhenian Sea. The vines face east, catching the morning sun, while sea breezes from the west keep the grapes cool and fresh.

ELEVATION: 800 ft.

SOILS: The composition of the Urlari soil is uniform, approximately equal parts clay, sand and limestone. While they share almost exactly the same soil composition, Riparbella sits in the foothills around Bolgheri at a higher elevation.

KEY FACTS

- ***Using Cabernet Franc, rather than Merlot as the supporting varietal, enhances the structure and savory quality of the wine.***
- ***Only made in best vintages, just two have been produced: 2021 and 2023.***
- ***Urlari uses traditional farming techniques and never uses pesticides.***

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TASTING NOTES

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

VARIETAL COMPOSITION: Toscana Rosso. 67% Cabernet Sauvignon, 33% Cabernet Franc

FERMENTATION: The only one of Urlari's wines that is both fermented and aged in oak. It's fermented in large oak vats outside the winery, because the barn that serves as the winery is too small to hold them. Punchdowns are done manually with large wooden oars and temperatures are controlled with cooling blankets when necessary.

AGING: Aged 15 months in 100% new French oak barrels and followed by 24 months in the bottle. Roberto strongly believes that more there are diminishing returns on keeping wine in the barrel longer than that.

WORTH KNOWING: Working backwards, compared to some of the more notable names in Bolgheri who followed the Bordeaux model, Urlari developed their top wine over many years. Pervale and L'Urlo are not "thirds" or "seconds," but rather the foundations on which Ortus Solis has been built.