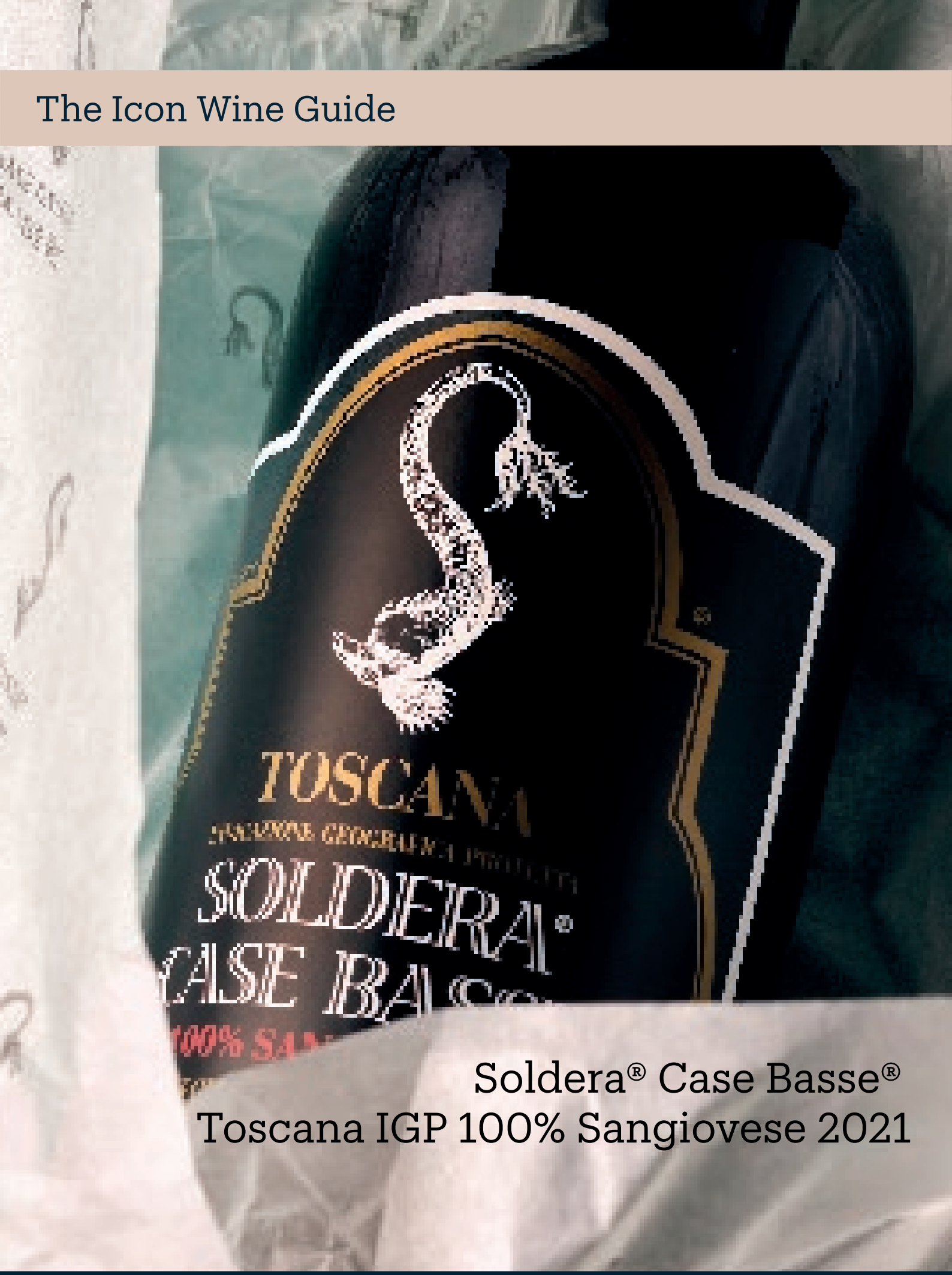

Soldera® Case Basse®
Toscana IGP 100% Sangiovese 2021

The Heart of Soldera

Woven into the roots of Soldera® Case Basse® Toscana IGP 100% Sangiovese 2021 is a deep commitment to natural winemaking, innovation, and quality. Founded by Gianfranco and Graziella Soldera in the 1970s, after transforming the once-abandoned Case Basse® estate into the fertile foundation for their impressive vision, Soldera is one of the most celebrated wineries in Montalcino.

Their process is entirely natural — no chemicals, hand-tended vines, and a biodiverse ecosystem supported by restored habitats, artificial nests, and beehives. Graziella even has a botanical garden with 1,500+ rose varieties. Continuous research and innovation supports tradition, including native yeast fermentation in oak vats monitored by advanced sensors. In 2010, they launched the Soldera Award to support young Sangiovese researchers. After Gianfranco sadly passed in 2019, their daughter Monica and her husband Paolo began managing the winery. They had been active in every aspect of the vineyard and cellar for well over a decade prior to his passing.

Inside the Bottle

VARIETAL
100% Sangiovese

COUNTRY
Italy

REGION
Tuscany

APPELLATION
Toscana IGP

ABV
14%

LONGEVITY
A long time... 20+ years if stored correctly

AVAILABLE FORMATS
750ml | 1.5L

TOTAL BOTTLES PRODUCED
19,166 (750ml)
1,522 (1.5L)

FIRST VINTAGE PRODUCED
2006

APPEARANCE
Deep, rich ruby red

NOSE
Exotic herbal spice, layered with hints of mint, sandalwood, and young leather

PALATE
Vibrant dark red cherry flavors paired with natural grape sweetness, always with a precision and structure

FOOD PAIRINGS
Grilled and braised red meats, or mature cheeses

SERVING TEMPERATURE
62-64°F

Wine Advocate
97-99 PTS
2021

Jeb Dunnuck
96-98 PTS
2021

For additional detailed information on this wine, please visit here.

Vineyard

FARMING PHILOSOPHY
Completely natural approach. The grapes are planted within a complex ecosystem, rich in a variety of plants, animals, and insects. Soldera focuses on maintaining maximum biodiversity through the skillful and balanced use of science, technology, culture, and tradition.

CONDITIONS IN 2021
The 2021 vintage was dry and cool, starting with a wet winter that ensured excellent water reserves, followed by a generally cool and dry spring, and a summer with average temperatures and significantly lower rainfall compared to the past 19 years.

HARVEST
Hand-picked in small crates beginning on September 8th, after frequent sample analyses and tastings. The grapes are sorted three times to ensure that every bit of fruit meets the family's high standards.

SIZE	ALTITUDE	TERRAIN	SOIL
10 hectares	320 meters	Hilly	Volcanic origin

CULTIVATION	AGE OF VINES	VARIETALS
Guyot	Planted in 1972-1973	Exclusively Sangiovese

Vinification & Aging

FERMENTATION
Inside the specially designed cellar made with only natural materials, 14m underground, fermentation happens spontaneously in truncated-cone shaped Slavonian oak vats of over 100 hl. Only native yeasts are used to minimize human intervention.

The unique weather conditions of the 2021 vintage also affected microbial populations present on grapes and, consequently, in the must: non-Saccharomyces yeasts took part in the first stage of fermentation until it reached 2 degrees of alcohol. At the same time, the wine yeast par excellence, Saccharomyces cerevisiae, gained the upper hand and completed fermentation in about 2 weeks.

Frequent tastings, chemical and microbiological analyses, and temperature checks with special measuring probes are integral parts of the process.

SECONDARY FERMENTATION
Malolactic fermentation, performed by lactic acid bacteria of the Oenococcus oeni species, started naturally about two weeks after racking and ended after about six weeks.

FILTRATION / CLARIFICATION
None

AGING
Large Slavonian oak barrels. It was a period of watchful waiting and listening marked by frequent tastings and chemical and microbiological analyses.

BOTTLE AGING
More than six months.