



# CASTELLO DI VOLPAIA

## 2020 COLTASSALA CHIANTI CLASSICO GRAN SELEZIONE DOCG



*The Coltassala vineyard shares its location and name with a villa. The first Super-Tuscans were created in the 1970s by Chianti Classico producers who rejected government mandates that determined which grapes were required to go into their wine, especially with grapes like Trebbiano and Malvasia. The Super-Tuscans were also treated differently from Chianti, aged in small French barriques rather than large Slavonian oak casks. Because the Super-Tuscans did not follow the DOC regulations, the Super-Tuscans were entitled only to the lowest official designation of the time—Vino da tavola. It wasn't until 1994 that government recognized the high quality of Super-Tuscans and gave the wine its own category—IGT (Indicazione Geografica Tipica). Volpaia first released Coltassala in 1980 as a Super-Tuscan. The Chianti Classico appellation followed suit, closing the quality gap between Chianti Classico and Super-Tuscans. Now Coltassala is a Chianti Classico Riserva Cru even though it's the same Super-Tuscan wine of 1980.*



ORGANIC GRAPES

**COMPOSITION** 95% Sangiovese, 5% Mammolo

**VINEYARD** Coltassala

**CULTIVATION** Certified organic

**SIZE** 3.53 hectares (8.72 acres)

**VINE AGE** Ongoing plantings since 1980

**SOIL** Light; sandstone

**ELEVATION** 518 meters (1,700 feet)

**EXPOSURE** South

**DENSITY** 5,698 vines/hectare (2,306 vines/acre)

**TRAINING** Guyot

**VINTAGE NOTES** The 2020 vintage started warm, with early bud and flower growth. June saw a brief temperature drop, followed by consistently high temperatures throughout the summer. Despite not reaching peak highs, the summer was hot and dry, with moderate water stress for the vines. Rainfall was abundant in May and the first half of June, then again towards the end of August and during harvest. Compared to recent years, the harvest was about a week earlier. The grapes were healthy with thick skins and ripe seeds. The 2020 Volpaia wines are bright in color, with good acidity and a more elegant, less concentrated taste than previous years, without excessive alcohol content.

**HARVEST DATES** September 29th, 2020

**BARREL AGING** 24 months in new French oak, and a minimum 6 months in the bottle

**CASE PACK** 6/750ml

**ALCOHOL / TA** 14.5% / 5.5 g/L

**TASTING NOTES** The Coltassala has a vivid ruby color. This is a well-structured, complex wine with an elegant nose and hints of vanilla, cacao and fruit.

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