



FEDERICA MASCHERONI STIANTI
Global Brand Ambassador



CASTELLO DI VOLPAIA

CASTELLO DI VOLPAIA CHIANTI CLASSICO RISERVA DOCG 2018

ABOUT THE WINERY

Castello di Volpaia is located in an 11th century village that bears the same name. It sits on a hilltop just north of the town of Radda in Chianti, 2,024 feet above sea level, in the heart of the Chianti Classico region. One of the most historical wineries of the region, Volpaia is owned by the Mascheroni-Stianti family and benefits from some of the highest altitude southern exposure vineyards of the area, delivering certified organic Sangiovese-based wines of finesse and elegance with a terroir approach.

ABOUT THE WINE

A pure expression of the best Sangiovese in the Volpaia estates, the Chianti Classico Riserva has a ruby-red hue with a trace of garnet. The nose is elegant, displaying hints of spice and fruit. This is a well-structured wine with smooth tannins and a long finish.

KEY SELLING POINTS

- Produced within the 11th century historic walled village Volpaia, commune of Radda in Chianti
- Made from 100% Certified Organic Estate Grown Grapes
- At 2,000 feet, this is one of the highest-elevation wineries in the Chianti region
- The 2015 vintage, at 96 points, was #3 on Wine Spectator's Top 100 of 2018. The 2016 vintage scored 97 points.

TECHNICAL DETAILS

Varietal Composition: 100% Sangiovese

Aging: 24 months in oak casks (combination of Slavonian and French), followed by 3 months in bottle

Alcohol: 14.5% | **RS:** 0.6 g/L | **TA:** 5.8 g/L



Decanter

“With purity and precision, strawberry, tobacco, vanilla and forest earth emerge from the glass. This is well-proportioned and balanced in ripeness with a core of concentrated red cherry. Fresh acidity props it up and smooth, rounded tannins frame the whole.”

– Michaela Morris, May 2021



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