



CASTELLO DI VOLPAIA

2021 COLTASSALA GRAN SELEZIONE CHIANTI CLASSICO DOCG



WINERY

Family-owned since 1967, located on a hilltop north of the town of Radda, 2,024 feet above sea level, highest vineyards in the Chianti Classico region.

WINE

Coltassala, is the name of Volpaia's oldest vineyard, populated with superior clones of ancient Sangiovese vines. Single-vineyard produced since 1983 with 95% Sangiovese and 5% Mammolo. First bottled as "vino da tavola", the wine is a Chianti Classico DOCG Gran Selezione from the 2015 vintage.

VINEYARDS

One of the three single-vineyards produced by Volpaia. At 2,000 feet, this is one of the highest-elevation vineyards in the Chianti region.

VINTAGE NOTES

The 2021 vintage began with a rather hot March which was followed by a sharp drop in temperature at the beginning of April. Fortunately, this did not cause much damage to the buds. April and May were characterised by lower than average temperatures and plenty of rain. Summer was very hot and there was very little rainfall. From mid-August temperatures became milder with little rain continuing. The harvest began slightly earlier than usual.

WINEMAKING

24 months in new French oak, and a minimum 6 month in the bottle.

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.

VINEYARD

Region: Tuscany

Appellation: Gran Selezione Chianti Classico DOCG

Soil: Sandstone

Age/Exposure: Ongoing plantings since 1980; South exposure

Vine Density: 5,698 vines/hectare (2,306 vines/acre)

Certification: Organic

WINEMAKING

Varietals: 95% Sangiovese, 5% Mammolo

Aging: 24 months in new French oak, and a minimum 6 months in the bottle

TECHNICAL DETAILS

Alcohol: 14%

Total Acidity: 5.7 g/L

Residual Sugar: <0.5 g/L

pH: 3.3