



CASTELLO DI VOLPAIA

2023 CHIANTI CLASSICO DOCG

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.

WINE

The Chianti Classico is the pillar of Castello di Volpaia. Reflecting the winery's dedication to quality and tradition, the grapes are sourced from high-altitude vineyards, the wine is crafted from hand-harvested Sangiovese grapes and undergoes a careful vinification process. The label features the Commenda di Sant'Eufrosino, the second of four churches built within the city's walls. Attributed to Italian architect and sculptor Michelozzo di Bartolomeo, the church was built in 1443 by request of the Canigiani family who lived in Volpaia. This wine cements itself in a rich history and tradition that is palpable with every bottle and with each vintage.

VINEYARDS

At 2,000 feet, this is one of the highest-elevation wineries in the Chianti region. Produced within the 11th century historic walled village Volpaia, commune of Radda in Chianti.

VINTAGE NOTES

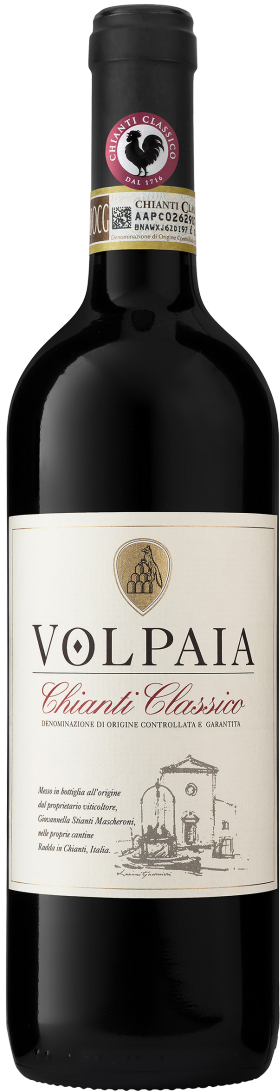
The 2023 vintage began with a warm winter with little rain. May and June were cold with heavy rains that caused several problems with downy mildew throughout Italy. In July temperatures rose a lot and the summer was hot and dry with some rains in late August that allowed the grapes to complete ripening.

WINEMAKING

Volpaia's winemaking combines modern innovation with historical charm, using cranes to install state-of-the-art equipment in protected buildings and a unique "wineduct" to transport wine by gravity between fermentation tanks and barrel cellars. Wine ages in Slovenian or French oak casks, with varying levels of new oak depending on the vintage. Volpaia's Sangioveses are known for their fresh, soft character, bright acidity, and wild cherry flavors, with floral aromas and fine tannins, avoiding overripe notes by using minimal new oak, making them perfect for pairing with food. This particular expression of Chianti Classico was aged for 12 months in large oak casks.

TASTING NOTES

The Chianti Classico is the pillar of Castello di Volpaia. It has a vivid ruby red color and a strong nose of fresh red fruit with hints of cherry. A well structured wine with a fruity finish.



VINEYARD

Region:	Tuscany
Appellation:	Chianti Classico DOCG
Soil:	Mostly sandstone & clay
Elevation:	On slopes between 1,300 – 1,870 ft.
Exposure:	South, southeast, southwest, east-southeast
Vine Density:	1,038-2,306 vines/acre
Certification:	Organic

WINEMAKING

Varietals:	Mainly Sangiovese and a small percent of Merlot
Aging:	12 months in large casks

TECHNICAL DETAILS

Alcohol:	13.5%
Total Acidity:	5.6 g/L
Residual Sugar:	0.5 g/L