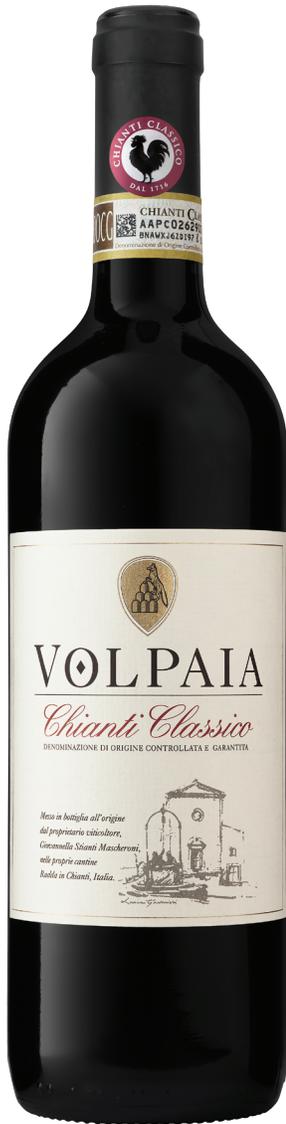




CASTELLO DI VOLPAIA

2021 CHIANTI CLASSICO DOCG



The Chianti Classico 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 (1396-1472), the church was built in 1443 by request of the Canigiani family who lived in Volpaia. One of the family members wished to join the Knights of Malta, a religious order and military brotherhood ruled by a Grand Master that answered only to the Pope. The Knights of Malta required that the Canigianis build a church in Volpaia before joining the religious order. The *Commenda* was deconsecrated in 1932 and declared a national monument in 1981. For 13 years, until 1993, the *Commenda* housed a renowned art collection. The *Commenda* is now used for dinners, tastings and other events and its basement contains one of Volpaia's barrel-aging cellars.

COMPOSITION 90% Sangiovese, 10% Merlot

VINEYARDS Campo a Pitti, Casavecchia, Casetto, Castellino, Campo a Prato, Montanino, Pratolino, Santa Caterina, Santa Maria Novella, Vignavecchia.

CULTIVATION Certified organic

VINE AGE Planted 1972-2004

SOIL All vineyards have light soils consisting of sandstone except Castellino (clay), Santa Maria Novella (clay) and Montanino (sandstone and clay)

ELEVATION On slopes between 1,300 – 1,870 ft.

EXPOSURE South, southeast, southwest, east-southeast

DENSITY 1,038-2,306 vines/acre

TRAINING Guyot

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.

HARVEST DATE Hand picked; Beginning of September until mid October 2021

BARREL AGING 12 months in large casks

ALCOHOL / TA / RS 13.5% / 5.8 g/L / 0.5 g/L

TASTING NOTES The Chianti Classico has a vivid ruby color and a strong nose of fresh red fruit with hints of cherry. This is a well-structured wine with a fruity finish.



WILSON DANIELS
SINCE 1978

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