



CASTELLO DI VOLPAIA

2015 CHIANTI CLASSICO RISERVA DOCG



The Volpaia Chianti Classico Riserva label features the della Volpaia family coat of arms. The family took its name from the village of Volpaia itself. Lorenzo della Volpaia (1446-1512), an architect, goldsmith, mathematician and clockmaker, founded a Florentine dynasty of clockmakers and scientific-instrument makers that included his sons Camillo, Benvenuto and Eufrosino, and nephew Girolamo. As clockmaker, Lorenzo gained fame and honor with the construction of the Orologio dei Pianeti (Planetary Clock). Lorenzo also built the clock at the Palazzo Vecchio in Florence. He was a friend of Leonardo da Vinci and took part in the discussions on the placement of Michelangelo's David. The della Volpaia family instruments are on display at the Science Museums in Florence and Greenwich (United Kingdom), the Palazzo Vecchio in Florence and the Adler Planetarium in Chicago.

COMPOSITION 100% Sangiovese

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

CULTIVATION Certified organic

VINE AGE Planted 1970-2002

SOIL All vineyards have light soil consisting of sandstone except Castellino and Santa Maria Novella, which are composed of clay.

ELEVATION On slopes between 400-600 meters (1,300-1,970 feet)

EXPOSURE South, southeast, southwest

DENSITY 1,038-2,306 vines/acre

TRAINING Guyot

VINTAGE NOTES The 2015 growing season was very warm. Beginning in May, the growth cycle of the grapevines began 10 days earlier than any time in our recorded viticultural history at the winery. The month of July presented a very hot period, including record heat throughout all of Italy. This hot and dry condition resulted in vineyard hydro-stress, which accelerated the veraisonal development in the grape clusters. Temperatures remained very high during August and September with minimal days of rain. This warm late summer and early fall period guaranteed fantastic ripening and produced outstanding quality.

HARVEST DATES September 9 – October 7

BARREL AGING 24 months in oak casks (combination of Slovenian and French) and minimum 3 months in bottle.

ALCOHOL / TA / RS 14% / 5.6g/L / 1.6g/L

TASTING NOTES 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 a well-structured wine with smooth tannins and a long finish.

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Radda in Chianti

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