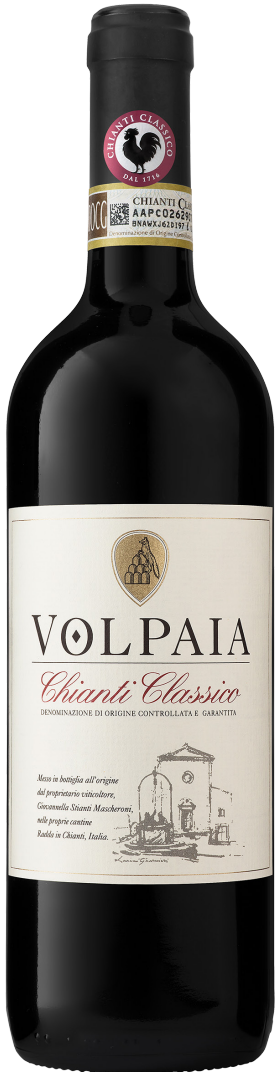




# CASTELLO DI VOLPAIA

## 2022 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

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

In 2022, we had a warm winter with little rain. March started hot but turned cold, causing a delay in budding. From April, temperatures were generally above average with very little rain. Flowering began around May 20th. A hailstorm on July 7 slightly affected the entire wine estate. The first grapes started turning color on July 18th. Between August 16-19, there were heavy rains, but temperatures remained high. The berries had thick skins and ripe tannins. Harvesting took place from mid-September to early November.

### WINEMAKING

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: 90% Sangiovese, 10% Merlot
- Aging: 12 months in large casks

### TECHNICAL DETAILS

- Alcohol: 14%
- Total Acidity: 5.26 g/L
- Residual Sugar: <0.5 g/L