



# CASTELLO DI VOLPAIA

## 2023 CITTO TOSCANA IGT

### WINERY

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

### WINE

In the Tuscan dialect, “Citto” means “a young boy.” This vivid ruby wine is mostly Sangiovese with some Cabernet Sauvignon sourced from vineyards in Maremma and Chianti Classico.

### VINEYARDS

Combination of grapes planted in Maremma and Radda in Chianti.

### VINTAGE NOTES

In 2023, Tuscany experienced a warm winter with little rain. March began hot but then turned cold, delaying budding. From April onward, temperatures were mostly above average with minimal rain. Flowering started around May 20th. A hailstorm on July 7 slightly impacted the entire wine estate. The first grapes began changing color on July 18th. Heavy rains fell around August 16-19, but temperatures remained high. The berries had thick skins and ripe tannins. Harvest occurred from mid-September to early November.

### WINEMAKING

Once the grapes were destemmed and crushed, they were left to ferment in stainless steel vats for about 10 days at temperatures between 80 and 86°F. After resting for eight days, the juice was drained off the skins. Malolactic fermentation took place in stainless steel.

### TASTING NOTES

In the glass, this wine presents a vivid ruby color that immediately catches the eye. It is a generous and silky wine that delights the senses with its fruity aroma, filling the air with the scent of ripe berries. Upon tasting, you will experience an intense berry flavor that lingers on the palate, making each sip a memorable experience.



### VINEYARD

Region: Tuscany  
Appellation: Toscana IGT  
Certification: Organic

### WINEMAKING

Varietals: Mostly Sangiovese and some Cabernet Sauvignon  
Aging: Aged in stainless steels vats for 8 days

### TECHNICAL DETAILS

Alcohol: 13%  
Total Acidity: 5.45 g/L  
Residual Sugar: 0.5 g/L  
pH: 3.53