



CASTELLO DI VOLPAIA

2022 CHIANTI CLASSICO RISERVA 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

An iconic, pure, 100% Sangiovese, the Riserva marks the elevation of Chianti Classico to the world stage—famously becoming the first Chianti to reach the Wine Spectator Top 3 (2015 vintage). The label bears the coat of arms of the della Volpaia family, whose most distinguished member, Lorenzo (1446–1512), was a master clockmaker and contemporary of Leonardo da Vinci. His historic instruments are now preserved in prestigious museums in Florence, Greenwich, and Chicago.

VINEYARDS

At 2,000 feet, this is one of the highest-elevation wineries in the Chianti region. The vineyards are located in Casavecchia, Cassetto, Castellino, Campo a Prato, Pratolino, Santa Caterina, Santa Maria Novella, Vignavecchia.

VINTAGE NOTES

In 2022 we had a warm winter with little rain. March initially hot and then cold which led to a delayed budding. From April temperatures generally above average with very little rain. Flowering started around May 20th. A hailstorm on July 7 slightly affected the entire wine estate. First grapes turning color on July 18th. Around August 16-19 heavy rains but temperatures remained high. Berries presented themselves with thick skins and ripe tannins. Harvest from mid-September to early November.

WINEMAKING

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

TASTING NOTES

The Chianti Classico Riserva boasts a beautiful ruby red hue, accented with a subtle trace of garnet, which adds to its visual appeal. On the nose, it offers an elegant bouquet that delicately displays hints of spice and fruit, creating a complex and inviting aroma. This wine is exceptionally well-structured, featuring smooth and refined tannins that give it a balanced and harmonious character.



VINEYARD

Region: Tuscany

Appellation: Chianti Classico DOCG

Soil: Mostly clay

Age/Exposure: Planted 1970-2002
South, southeast, southwest

Elevation: 400-600 meters

Vine Density: 1,038-2,306 vines/acre

Certification: Organic

WINEMAKING

Varietals: 100% Sangiovese

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

Harvest Dates: September 20th to October 3rd 2022

TECHNICAL DETAILS

Alcohol: 14%

Total Acidity: 5.6 g/L

pH: 3.36