



CASTELLO DI VOLPAIA

2021 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

Iconic wine from Castello di Volpaia made exclusively from Sangiovese grapes. Representing the rebirth of Chianti Classico as a fine wine region, it was the first ever Chianti that made it to the top 3 of “Wine Spectator Top 100 Wines of the Year” with the 2015 vintage.

VINEYARDS

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

VINTAGE NOTES

The 2021 vintage started with a hot March, followed by a sharp temperature drop in early April, which fortunately did not damage the buds much. April and May had lower-than-average temperatures and a lot of rain. Summer was very hot with little rainfall. From mid-August, temperatures became milder with continued little rain. The harvest began slightly earlier than usual.

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
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.

TECHNICAL DETAILS

Alcohol:	14%
Total Acidity:	4 g/L
Residual Sugar:	<0.5 g/L
pH:	3.26