

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.



CASTELLO DI VOLPAIA

2018 CHIANTI CLASSICO RISERVA DOCG

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 A warm March was followed by a rather cold and rainy April and May. Early June was met with great weather that gave way to a hot and dry July. Heat and scattered rains from mid-July to the end of August guaranteed a correct water supply in the soil. This mixture of weather continued during September into the first half of October. Blooming and flowering were delayed for 10 days. In June, the vines started a sudden and vigorous development. Veraison began with some delay and continued fairly slowly. Harvest started a few days later compared to previous years.

HARVEST DATES October 1 - October 12

BARREL AGING 24 months in oak casks (combination of Slovenian and French)

and minimum 3 months in bottle.

ALCOHOL / TA / RS 14.5% / 5.8 g/L / 0.6 g/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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