



CASTELLO DI VOLPAIA

2019 VINSANTO DEL CHIANTI CLASSICO DOC



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

Since the Middle Ages, Vin Santo (“holy wine”) has been an important part of Tuscan wine history. There are many theories about the origin of its name. A legend from Siena tells of a friar who in 1348 cured the sick with the wine normally used by the brothers to celebrate mass. Word spread that this was a miraculous wine, leading to the name “santo” – although another less picturesque explanation cannot be ruled out, which is simply the association of this wine with its customary use during the mass. The recognition of the DOC Vin Santo del Chianti in August 1997 marked an important stage in the quality evaluation of this highly traditional Tuscan wine.

VINEYARDS

Produced within the 11th century historic walled village Volpaia, commune of Radda in Chianti. At 2,000 feet, this is one of the highest-elevation wineries in the Chianti region.

VINTAGE NOTES

A hot March was followed by a very cold and wet April and May. Good weather started on June 10 and continued through the end of the month, with early July very hot and dry. The heat was sometimes intense from mid-July to the end of August, with occasional rain that kept the soil suitably wet. Through September and the first half of October the weather was mostly beautiful, interspersed with rainfalls.

WINEMAKING

Volpaia’s Vin Santo is made using a centuries-old, labor-intensive method. Before harvest, the best Trebbiano and Malvasia grapes are hand-selected and hung to dry in the Vinsantaia attic, where open windows ensure steady air circulation. Untouched for months, the grapes are pressed on February 10 once sugar levels peak. The concentrated juice is then naturally clarified and fermented in small oak barrels containing madre, the residual yeast from previous vintages.

TASTING NOTES

Scintillating amber. It is a full, balanced wine with intense flavors of cane sugar, apricot jam and sultan grapes. Warm and luscious with an almond finish.

VINEYARD

Region:	Tuscany
Appellation:	Vinsanto del Chianti Classico DOC
Soil:	Sandstone and clay
Elevation:	650 meters (2,130 feet)
Vine Density:	5,698 vines/hectare (2,306 vines/acre)
Certification:	Organic

WINEMAKING

Varietals:	Trebbiano, Malvasia Bianca del Chianti
Aging:	5 years in small oak barrels called “caratelli”

TECHNICAL DETAILS

Alcohol:	13.5%
Total Acidity:	6.35 g/L
Residual Sugar:	153 g/L