



CASTELLO DI VOLPAIA

2013 CHIANTI CLASSICO RISERVA DOCG



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.

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 and 600 meters (1,300 and 1,970 feet)
EXPOSURE	South, southeast, southwest
DENSITY	2,564-5,682 vines/hectare (1,038-2,300 vines/acre)
TRAINING	Guyot
VINTAGE NOTES	The growing season began with mild and damp spring conditions from abundant rainfall that continued into early summer. Temperatures remained below normal during the month of June, resulting in late bud break and flowering of the vines. July and August saw warm temperatures which assisted in vine growth, grape veraison and ripening. Cooler temperatures prevailed in late summer delaying the harvest to the more traditional time of mid-September, similar to conditions 15 years ago. The vintage produced wines that are balanced and elegant.
HARVEST DATES	September 27 - October 16
BARREL AGING	24 months in 80% Slovenian and French oak casks and 20% new French oak barriques
ALCOHOL / TA	13.5% / 5.2g/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.