



# CASTELLO DI VOLPAIA

## 2025 VOLPAIA VERMENTINO MAREMMA TOSCANA 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

Capturing the raw, energetic spirit of the Maremma coast by focusing on purity and immediate coastal expression. Eschewing the oak aging of its Superiore sibling, this organic wine is fermented entirely in stainless steel to preserve the vibrant, saline minerality derived from its ancient marine-sediment soils - a quintessential "Mediterranean" white.

### VINEYARDS

The vineyards for this wine are located on a hilltop along the shores of the ancient lake, 5 miles from the sea facing the majestic Tuscan Archipelago.

### VINTAGE NOTES

A 2025 began with a mild and rainy winter. Above-average temperatures also characterized spring, which nevertheless saw little rainfall. Summer got off to a very hot start in June, followed by July, August, and September with generally moderate temperatures and several rainy spells. The grape harvest took place about a week later than the average for previous years.

### WINEMAKING

Fermentation is carried out in stainless steel tanks to preserve freshness and varietal purity. The wine is then aged on its fine lees for approximately 6 months, with regular lees contact to build texture, enhance aromatic complexity, and add palate weight while maintaining bright acidity.

### TASTING NOTES

Floral aromas merge with hints of racy, citrus, pineapple and mineral characters coupled with a soft marine influence. On the palette, it is a refreshing, elegant wine while retaining balanced acidity. The mouth feel bursts with fresh fruit and lingers on the finish.

### VINEYARD

Region:	Tuscany
Appellation:	Maremma Toscana DOC
Soil:	Clay and sand
Age/Exposure:	Planted in 2001-2004; South-Southeast exposure
Vine Density:	9,600 vines/hectare (3,886 vines/acre)
Training:	Guyot
Certification:	Organic

### WINEMAKING

Varietals:	Vermentino
Aging:	Stainless steel tanks, on the lees for 6 months
Harvest Dates:	End of August, beginning of September 2025

### TECHNICAL DETAILS

Alcohol:	12.5%
Total Acidity:	5.9 g/L
RS:	<1 g/L