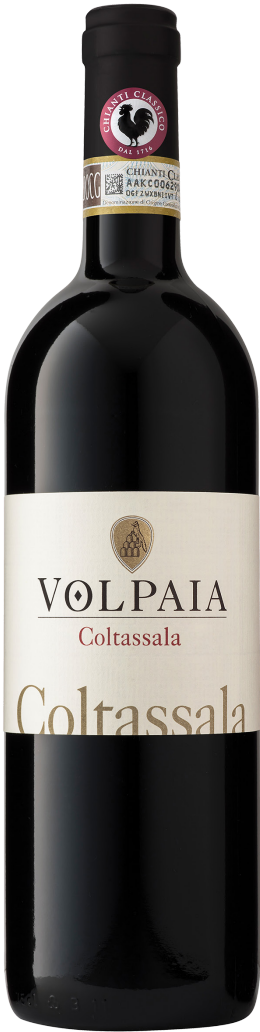




# CASTELLO DI VOLPAIA



## 2022 COLTASSALA GRAN SELEZIONE CHIANTI CLASSICO 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

Coltassala, is the name of Volpaia's oldest vineyard, populated with superior clones of ancient Sangiovese vines. Single-vineyard produced since 1983 with 95% Sangiovese and 5% Mammolo. First bottled as "vino da tavola", the wine is a Chianti Classico DOCG Gran Selezione from the 2015 vintage.

### VINEYARDS

One of the three single-vineyards produced by Volpaia. At 2,000 feet, this is one of the highest-elevation vineyards in the Chianti region. The Coltassala vineyard, named after the villa it surrounds, is one of Volpaia's most historic and prestigious sites. Situated in the heart of Chianti Classico, it has long been recognized for producing wines of exceptional depth and character.

### VINTAGE NOTES

The 2022 season began with a warm, dry winter, followed by a hot-to-cold March that delayed budbreak. From April onward, temperatures stayed above average with minimal rainfall. Flowering began around May 20, and a hailstorm on July 7 lightly affected the estate. Veraison started on July 18. Heavy rains arrived August 16–19, though warm temperatures persisted. The berries developed thick skins and ripe tannins, leading to a harvest that stretched from mid-September through early November.

### WINEMAKING

24 months in new French oak, and a minimum 6 month in the bottle.

### TASTING NOTES

The Coltassala shows a vivid ruby hue and offers a refined, elegant bouquet with notes of vanilla, cacao, and ripe fruit. On the palate, it is well-structured and complex, combining richness with finesse.

### VINEYARD

|                |   |
|----------------|---|
| Region:        | Tuscany   |
| Appellation:   | Gran Selezione Chianti Classico DOCG            |
| Soil:          | Sandstone                                       |
| Age/Exposure:  | Ongoing plantings since 1980;<br>South exposure |
| Elevation:     | 1,700 ft.                                       |
| Vine Density:  | 5,698 vines/hectare (2,306 vines/acre)          |
| Certification: | Organic   |

### WINEMAKING

|            |   |
|------------|---|
| Varietals: | 95% Sangiovese, 5% Mammolo  |
| Aging:     | 24 months in new French oak, and a minimum of<br>6 months in the bottle |

### TECHNICAL DETAILS

|                |         |
|----------------|---------|
| Alcohol:       | 14%     |
| Total Acidity: | 5.7 g/L |
| pH:            | 3.28    |