



CASTELLO DI VOLPAIA



2024 VOLPAIA VERMENTINO SUPERIORE 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

Crafted by the renowned Mascheroni Stianti family of Castello di Volpaia, this wine brings Chianti Classico's rigorous organic standards to the unique maritime soils of a prehistoric Tuscan lakebed. Its "Superiore" status is defined by an elevated aging process in French oak on integral lees, trading simple freshness for a structured profile designed for longevity. The result is a sophisticated coastal white that prioritizes architectural complexity over immediate, casual consumption.

VINEYARDS

The 22-hectare (54-acre) estate, purchased in 2007, is located in the municipality of Castiglione della Pescaia in the Grosseto area and is neighbored by the vineyards of Antinori and Bellavista.

VINTAGE NOTES

A year marked by significant variations in weather conditions, 2024 began with early budding due to a warm and rainy winter. Spring was cool and rainy. Summer, on the other hand, was characterized by very high temperatures and severe drought. The first rains fell only at the end of August, followed by a temperate September with several rainy days.

WINEMAKING

The Vermentino Superiore is fermented and matured in seasoned French oak barrels and tonneaux on full lees until June 2025, then racked, decanted, and bottled.

TASTING NOTES

Bright, vivid straw yellow in color, with a nose showing classic Vermentino notes of aromatic herbs layered with wildflowers and sweet spices. The palate is full and harmonious, echoing wildflower and herbal tones, finishing with a hint of almond; the finish is long, notably savory, and persistent.

VINEYARD

Region: Tuscany

Appellation: Superiore Maremma Toscana DOC

Soil: Sand (80%), Clay (15%), Silt (5%) and Gravels

Elevation: 40-60 meters (131-197 feet)

Age/Exposure: Planted in 2001-2004; South-Southeast exposure

Vine Density: 9,600 vines/hectare (3,885 vines/acre)

Training: Guyot

Certification: Organic

WINEMAKING

Varietals: Vermentino

Aging: Aged in French oak barrels, on lees, until June 2025

Harvest Dates: August 29th and September 6th & 10th, 2024

TECHNICAL DETAILS

Alcohol: 13%

Total Acidity: 5.39 g/L

pH: 3.34