



# CASTELLO DI VOLPAIA

## 2021 CHIANTI CLASSICO RISERVA 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

Iconic wine from Castello di Volpaia made exclusively from Sangiovese grapes. Representing the rebirth of Chianti Classico as a fine wine region, it was the first ever Chianti that made it to the top 3 of “Wine Spectator Top 100 Wines of the Year” with the 2015 vintage.

### VINEYARDS

At 2,000 feet, this is one of the highest-elevation wineries in the Chianti region. The vineyards are located in Casavecchia, Casetto, Castellino, Campo a Prato, Pratolino, Santa Caterina, Santa Maria Novella, Vignavecchia.

### VINTAGE NOTES

The 2021 vintage started with a hot March, followed by a sharp temperature drop in early April, which fortunately did not damage the buds much. April and May had lower-than-average temperatures and a lot of rain. Summer was very hot with little rainfall. From mid-August, temperatures became milder with continued little rain. The harvest began slightly earlier than usual.

### WINEMAKING

24 months in oak casks (combination of Slovenian and French) and minimum 3 months in bottle.

### TASTING NOTES

The Chianti Classico Riserva boasts a beautiful ruby red hue, accented with a subtle trace of garnet, which adds to its visual appeal. On the nose, it offers an elegant bouquet that delicately displays hints of spice and fruit, creating a complex and inviting aroma. This wine is exceptionally well-structured, featuring smooth and refined tannins that give it a balanced and harmonious character.



### VINEYARD

Region:	Tuscany
Appellation:	Chianti Classico DOCG
Soil:	Mostly clay
Age/Exposure:	Planted 1970-2002 South, southeast, southwest
Vine Density:	1,038-2,306 vines/acre
Certification:	Organic

### WINEMAKING

Varietals:	100% Sangiovese
Aging:	24 months in oak casks (combination of Slovenian and French) and minimum 3 months in bottle.

### TECHNICAL DETAILS

Alcohol:	14%
Total Acidity:	4 g/L
Residual Sugar:	<0.5 g/L
pH:	3.26