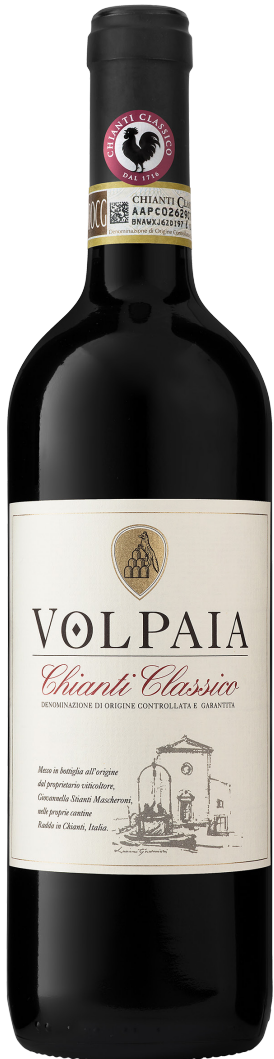




# CASTELLO DI VOLPAIA

## 2023 CHIANTI CLASSICO DOCG



### WINERY

Castello di Volpaia is located in an 11th century village that bears the same name. It sits on a hilltop just north of the town of Radda in Chianti, 2,024 feet above sea level in the heart of the Chianti Classico region. One of the most historical wineries of the region, Volpaia is owned by the Mascheroni Stianti family and benefits from some of the highest altitude southern exposure vineyards of the area, delivering certified organic Sangiovese-based wines of finesse and elegance with a terroir approach.

### WINE

Chianti Classico is the cornerstone of Castello di Volpaia, made from hand-harvested Sangiovese grapes grown in high-altitude vineyards. It reflects the estate's commitment to quality and tradition. The label features the 15th-century Commenda di Sant'Eufrosino, symbolizing the wine's deep historical roots and enduring legacy.

### VINEYARDS

At 2,000 feet, this is one of the highest-elevation wineries in the Chianti region. Produced within the 11th century historic walled village Volpaia, commune of Radda in Chianti.

### VINTAGE NOTES

The 2023 vintage began with a warm winter with little rain. May and June were cold with heavy rains that caused several problems with downy mildew throughout Italy. In July temperatures rose a lot and the summer was hot and dry with some rains in late August that allowed the grapes to complete ripening.

### WINEMAKING

Volpaia blends modern innovation with historic charm, using cranes to install advanced equipment in protected buildings and a unique "wineduct" system for gravity-fed wine movement. Aged 12 months in large oak casks, this Chianti Classico showcases Volpaia's signature style—fresh and elegant Sangiovese with bright acidity, wild cherry, floral aromas, and fine tannins. Minimal new oak preserves purity, making it an ideal food-pairing wine.

### TASTING NOTES

The Chianti Classico is the pillar of Castello di Volpaia. It has a vivid ruby red color and a strong nose of fresh red fruit with hints of cherry. A well structured wine with a fruity finish.

### VINEYARD

Region:	Tuscany
Appellation:	Chianti Classico DOCG
Soil:	Mostly sandstone & clay
Elevation:	On slopes between 1,300 – 1,870 ft.
Exposure:	South, southeast, southwest, east-southeast
Vine Density:	1,038-2,306 vines/acre
Certification:	Organic

### WINEMAKING

Varietals:	Mainly Sangiovese and a small percent of Merlot
Aging:	12 months in large casks

### TECHNICAL DETAILS

Alcohol:	13.5%
Total Acidity:	5.6 g/L
Residual Sugar:	0.5 g/L