



# CASTELLO DI VOLPAIA

## 2024 CITTO TOSCANA IGT

### WINERY

Family-owned since 1967, located on a hilltop north of the town of Radda, 2,024 feet above sea level, highest commercial vineyards in the Chianti Classico region.

### WINE

In the Tuscan dialect, “Citto” means “a young boy.” This vivid ruby wine is mostly Sangiovese with some Cabernet Sauvignon sourced from vineyards in Maremma and Chianti Classico.

### VINEYARDS

Citto is made from a selection of the best grapes from our IGT vineyards in the Chianti Classico and Maremma areas.

### VINTAGE NOTES

Tuscany experienced a warm, rainy winter that led to early bud break, followed by a cool, wet spring that slowed growth. Summer turned intensely hot and dry, stressing the vines until late August rains brought relief and renewed balance. September’s temperate weather allowed gradual, even ripening, producing grapes with thick skins, vibrant acidity, and moderate sugar levels. Harvest began in mid-September and extended into October, yielding wines of freshness, balance, and classic Tuscan elegance.

### WINEMAKING

Once the grapes have been destemmed and crushed, they are left to ferment in stainless steel vats. At the end of fermentation, the skins are separated. Malolactic fermentation takes place in stainless steel.

### TASTING NOTES

In the glass, this wine presents a vivid ruby color that immediately catches the eye. It is a generous and silky wine that delights the senses with its fruity aroma, filling the air with the scent of ripe berries. Upon tasting, you will experience an intense berry flavor that lingers on the palate, making each sip a memorable experience.



### VINEYARD

Region: Tuscany  
Appellation: Toscana IGT  
Certification: Organic

### WINEMAKING

Varietals: Mostly Sangiovese and some Cabernet Sauvignon  
Aging: Aged in stainless steels vats

### TECHNICAL DETAILS

Alcohol: 13%  
Total Acidity: 5.51 g/L  
Residual Sugar: <1.0 g/L  
pH: 3.47