



# CASTELLO DI VOLPAIA



## 2021 IL PURO CHIANTI CLASSICO DOCG GRAN SELEZIONE

### 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

“Il Puro” (“The Pure”) is a single-vineyard expression from Casanova: 100% Sangiovese, 100% indigenous clones, 100% organic, and 100% Chianti Classico, crafted with zero CO<sub>2</sub> emissions. First produced from the 2006 vintage, it showcases how pure Sangiovese can offer the most authentic reflection of its territory.

### VINEYARDS

Casanova Vineyard sits on the south-facing slope of Volpaia at 1,470 feet in Chianti Classico, between the Coltassala and Balifico vineyards. Farmed organically, it is planted to 25 indigenous Sangiovese clones propagated from 60+ year-old vines to preserve local genetic diversity.

### VINTAGE NOTES

The 2021 vintage began with a rather hot March which was followed by a sharp drop in temperature at the beginning of April. Fortunately, this did not cause much damage to the buds. April and May were characterised by lower than average temperatures and plenty of rain. Summer was very hot and there was very little rainfall. From mid-August temperatures became milder with little rain continuing. The harvest began slightly earlier than usual.

### WINEMAKING

The Sangiovese undergoes a maceration period to extract optimal color and tannins. After fermentation, it is aged in large oak casks 18 months new French oak (Allier) allowing the wine to develop complexity and harmony.

### TASTING NOTES

Intense ruby in color, with an exceptionally elegant nose of fresh cherry and violet—classic Sangiovese—layered with subtle notes of vanilla and cacao. The palate is soft and silky, with a compelling fruit-driven midpalate and an exceptionally long finish.

### VINEYARD

Region:	Tuscany
Appellation:	Vinsanto del Chianti Classico DOC
Soil:	Sandstone
Elevation:	480 meters (2,130 feet)
Vine Density:	5,435 vines/hectare (2,200 vines/acre)
Certification:	Organic

### WINEMAKING

Varietals:	Sangiovese
Aging:	18 months in new French oak
Harvest Dates:	October 8th, 2021

### TECHNICAL DETAILS

Alcohol:	13.4%
Total Acidity:	5.7 g/L