



CASTELLO DI VOLPAIA

2021 IL PURO CHIANTI CLASSICO DOCG GRAN SELEZIONE



“Il Puro” (The Pure) it’s pure indigenous Sangiovese from the vineyard of Casanova, located at 1470 feet above the sea level, on the South facing slope of Volpaia between the celebrated vineyards of Coltassala and Balifico. Here we organically grow 25 clones of Sangiovese indigenous of Volpaia and reproduced from over 60 years old vines to preserve the local genetic diversity. The 2006 vintage is the first selection from the vineyard Casanova that has given birth to “Il Puro”: 100% sangiovese, 100% indigenous clones, 100% organic, 100% chianticlassico, zero emissions of CO2. “Il Puro” is the demonstration of how the vinification of pure Sangiovese in the Chianti Classico gives the most true and authentic representation of the territory.

COMPOSITION	100% Sangiovese
VINEYARDS	Casanova
VARIETIES	Selection of 25 clones of Sangiovese indigenous of Volpaia
ACRES PLANTED	1.38 acres
VINES PLANTED	2001
SOILS	Sandstone
ELEVATION	1.575 feet
EXPOSURE	South-southeast
DENSITY	2.200 vines/acre
TRAINING	Guyot
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.
HARVEST DATES	October 8 st 2021
BARREL AGING	18 months in new French oak from Allier forest
WOOD CASE	1/750ml
ALCOHOL/T.A.	134 % / 5,7g/L
TASTING NOTES	Intense Rubin colour. The nose is extremely elegant and characterized by fresh note of cherry and violet typical of the Sangiovese accompanied by hints of Vanilla and Cacao. The mouth is soft, silky, intriguing with a fruitful aftertaste and an extremely long finish.



ORGANIC WINE