



CASTELLO DI VOLPAIA

VOLPAIA CHIANTI CLASSICO Docg 2016



Wine Spectator - 92 points

This juicy red has grip, setting the backdrop for pure cherry, blueberry, earth, iron and tobacco flavors. Though light-weight, this should develop over the next three to five years. Best from 2019 through 2024. — BS

Gambero Rosso - 3 bicchieri

James Suckling - 92 points

Aromas of cherries, dried strawberries and red plums. Medium to full body, round and ripe tannins and a nice, fresh finish. Drink now

Falstaff - 92 points

Leuchtendes Rubinrot mit leicht aufhellendem Rand. Elegante und duftende Nase nach reifen, roten Beeren und satten Kirschen. Am Gaumen ausgewogen und fruchtig, zieht mit toll ausbalancierter Säure ordentlich an, endet im Finale lange mit gutem Druck.

i-Winereview.com - 5 stars

Guida essenziale VINI d'Italia - 92 points

The Journal de Montreal - 4 stars

Vinous - 91 points

The 2016 Chianti Classico is all class. Fresh, floral and beautifully lifted, the 2016 offers a terrific expression of the estate in its mid-weight personality. All the elements meld together in this effortless, classy Wine from the family. The 2016 is quite accessible today, but it also has enough brightness to age nicely for a number of years. What a pretty Wine it is.

Decanter - 91 points

lesconseillersduvin.ca - 90+ points

Suivant l'excellent 2015, ce offre davantage de potentiel de garde (4 à 6 ans). Un Chianti élégant doté d'une solide structure et d'une acidité équilibrante. Un fruité croquant et savoureux qui persiste un bon moment. Ce superbe rouge offre une belle matière issue de la culture Bio. Son nez terreux dégage également des notes fruitées et épicées. Excellent avec la pizza à la sauce italienne et rapini.



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Wine Advocate - 90+ points

Showing ripe fruit and rich intensity, the 2016 Chianti Classico (made with 90% Sangiovese and 10% Merlot) would pair nicely next to pasta with extra cheese grated on top. This wine is bright and fruit-forward with the fresh acidity to cut through the fat in cheese, butter or cream. The tight and focused nature of the wine's sharp berry flavors would also make a perfect contrast to the natural sweetness in those ingredients. This is always a great food wine, but this vintage is even better poised to match your favorite Italian dishes. Some 120,000 bottles were produced, and the value isn't bad either. Larner

Jancis Robinson - 17+

Radda in Chianti. 90% Sangiovese, 10% Merlot.

Just mid crimson. Cool, savoury cherry fruit on the nose with minerally hints and tangy cherry fruit with a touch of new oak on the palate. Plenty of grainy tannins and still quite unsettled, yet long, tannic and with real depth. (WS)

Jancis Robinson - 16,5+

90% Sangiovese, 10% Merlot. Aged in large oak casks for 12 months. Mid crimson. Slightly reductive first impression, a little smoky. Dense and chewy and satisfying. More tannic than most in this line-up but the fruit is there in the middle. (JH)

Luca Gardini - 90+ points

The grapes arrive from among some the highest vineyards of the denomination. Violet and cassis on the nose with a slight prevalence here for owsers over the fruit. Very well articulated mouth that passes a little too quickly through the earthiness of violet and lingers more on dark berries. Hot spices on the nish. Acidic tannins.