



# CASTELLO DI VOLPAIA

## 2019 VOLPAIA

*Spumante Pas Dosé - Champagne Method*



<b>GRAPE VARIETAL</b>	100% Sangiovese
<b>NAME OF THE VINEYARD</b>	Castellino
<b>YEAR OF PLANTING</b>	2000
<b>CHARACTERISTIC OF THE SOIL</b>	- altitude s.l.m.: 1.289 feet – 1.348 feet - type of soil: sandy-clay soil
<b>EXPOSURE</b>	South
<b>TRAINING SYSTEM</b>	Guyot
<b>CHARACTERISTIC OF THE YEAR</b>	A hot March was followed by a very cold and wet April and May. Good weather started on June 10 and continued through the end of the month, with early July very hot and dry. The heat was sometimes intense from mid-July to the end of August, with occasional rain that kept the soil suitably wet. Through September and the first half of October the weather was mostly beautiful, interspersed with rainfalls.
<b>HARVEST</b>	Manual - 13 September 2019
<b>MATURATION</b>	Vinified in barriques of French Allier oak for 10 months. Maturation in bottle with yeasts for 20 months.
<b>ALCOHOL</b>	12,5%
<b>TASTING NOTES</b>	- Colour : brilliant yellow. - Perlage: very fine and persistent - Parfume: complex and elegant with fresh notes of exotic fruits together with sensation of honey and vanilla. - Taste: very soft with a creamy effervescence, very long finish with citrus fruits

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*Radda in Chianti*