



CASTELLO DI VOLPAIA

2020 CHIANTI CLASSICO RISERVA DOCG



The Volpaia Chianti Classico Riserva features the della Volpaia family coat of arms. The family took its name from the village of Volpaia itself. Lorenzo della Volpaia (1446-1572), an architect, goldsmith, mathematicians and clockmaker, founded a Florentine dynasty of clockmakers and scientific-instrument makers that included his son Camillo, Benvenuto and Eufrosino, and nephew Girolamo. As clockmaker, Lorenzo gained fame and honor with the construction of the *Orologio dei Pianeti* (Planetary Clock). Lorenzo also built the clock at the *Palazzo Vecchio* in Florence. He was a friend of Leonardo da Vinci and took part in the discussion on the placements of Michelangelo's David. The della Volpaia instruments are on display at the Science Museum in Florence and Greenwich (United Kingdom), the *Palazzo Vecchio* in Florence and the Adler Museum in Chicago.

COMPOSITION 100% Sangiovese

VINEYARDS Casavecchia, Casetto, Castellino, Campo a Prato, Pratulino, Santa Caterina, Santa Maria Novella, Vignavecchia

VINES PLANTED 1970 – 2002

SOILS All vineyards have light soils consisting of sandstone except Castellino (clay), and Santa Maria Novella (clay).

ELEVATION On slopes between 1,300-1,970 ft.

EXPOSURE South, southeast, southwest

DENSITY 1,038-2,306 vines/acre

TRAINING Guyot training system in all vineyards

VINTAGE NOTES The 2020 vintage began with a relatively warm winter and spring that resulted in the vines budding and flowering early. Temperatures only dropped in the first 3 weeks of June only to rise again immediately and remain high throughout the summer, although they never reached peaks high for long periods.

We had a particularly dry winter, but it rained abundantly in May and the first half of June. Rain stopped almost completely over the summer, only to start again towards the end of August and during the harvest. We can say therefore that summer was generally hot and dry and the vines only underwent moderate water stress. Harvest took place about a week earlier than is usual in recent years. When harvested, the grapes were perfectly healthy with thick skins and ripe seeds, even the ones harvested last when rain had begun again. The 2020 vintage has produced Volpaia wines that are a bright colour and have a good acidity level without an excessive alcohol content. Compared to previous years they seem less concentrated but are more elegant.

HARVEST DATES September 15th to October 6th 2020

BARREL AGING 24 months - in oak casks (combination of Slovenian and French) and minimum 3 months in bottle.

CASE PACK 6-12/750ml

ALCOHOL/T.A./R.S. 13,5% / 5,6g/L / 0,5g/L

TASTING NOTES The Chianti Classico Riserva has a ruby red hue with a trace of garnet. The nose is elegant, displaying hints of spice and fruit. This is a well-structured wine with smooth tannins and a long finish.



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