



CASTELLO DI VOLPAIA

2020 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	<p>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 highs for long periods.</p> <p>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.</p> <p>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.</p>
HARVEST DATES	October 1 st 2020
BARREL AGING	18 months in new French oak from Allier forest
WOOD CASE	1/750ml
ALCOHOL/T.A.	13,5 % / 5,3g/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.



UVE BIOLOGICHE - ORGANIC GRAPES