

The Chianti Classico label features the *Commenda di Sant'Eufrosino*, the second of four churches built for Volpaia hamlet. Attributed to the Italian architect and sculptor Michelozzo di Bartolomeo (1396-1472) the church was built in 1443 by request of the Canigiani family who lived in Volpaia. One of the family members wished to join the Knights of Malta, a religious order and military brotherhood ruled by a "Grand Master" that answered only to the Pope. The Knights of Malta required that the Canigianis build a church in Volpaia before joining the religious order. The *Commenda* was deconsecrated in 1932 and declared a national monument in 1981. For thirteen years, until 1993, the *Commenda* housed a renowned art collection. The *Commenda* is now used for dinners, tastings and other events and its basement contains one of Volpaia's barrel-aging cellars.

COMPOSITION

Mainly Sangiovese and a small percent of Merlot

EXPOSURE

South, southeast, southwest, east-southeast

VINTAGE NOTES

The 2023 vintage began with a warm winter with little rain. May and June were cold with heavy rains that caused several problems with downy mildew throughout Italy. In July temperatures rose a lot and the summer was hot and dry with some rains in late August that allowed the grapes to complete ripening.

HARVEST DATES

VOLPAIA

Chianti Classico

Hand pick

Beginnen September to the second middle October 2023

BARREL AGING

12 Months in large casks

CASE PACK

6-12/750ml

ALCOHOL/T.A./R.S.

13,5 % / 5.6g/L / 0.5g/L

TASTING NOTES

The Chianti Classico has a vivid ruby color and a strong

nose of fresh red fruit with hints of cherry. This is a

well-structured wine with a fruity finish.



ORGANIC WINE