



CASTELLO DI VOLPAIA

2019 CHIANTI CLASSICO DOCG



The Chianti Classico label features the *Commenda di Sant'Eufrosino*, the second of four churches built within the city's walls. 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 renown 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

90% Sangiovese, 10% Merlot

VINEYARDS

Campo a Pitti, Casavecchia, Casetto, Castellino, Campo a Prato, Montanino, Pratolino, Santa Caterina, Santa Maria Novella, Vignavecchia.

VINES PLANTED

Planted between 1972-2004

SOILS

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

ELEVATION

On slopes between 1,300 – 1,870 ft.

EXPOSURE

South, southeast, southwest, east-southeast

DENSITY

1,038-2,306 vines/acre

TRAINING

Volpaia uses the guyot training system in all its vineyards

VINTAGE NOTES

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.

HARVEST DATES

Hand pick
September 24th - October 11th 2019

BARREL AGING

12 Months in large casks

CASE PACK

6-12/750ml

ALCOHOL/T.A./R.S.

14% / 5.5g/L / 0.6g/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.



UVE BIOLOGICHE - ORGANIC GRAPES

CASTELLO DI VOLPAIA
Radda in Chianti

FATTORIA CASTELLO DI VOLPAIA DI GIOVANNELLA STIANTI - VOLPAIA - 53017 RADDA IN CHIANTI - SIENA
TEL. 0577 738066 - FAX 0577 738619 www.volpaia.com info@volpaia.com