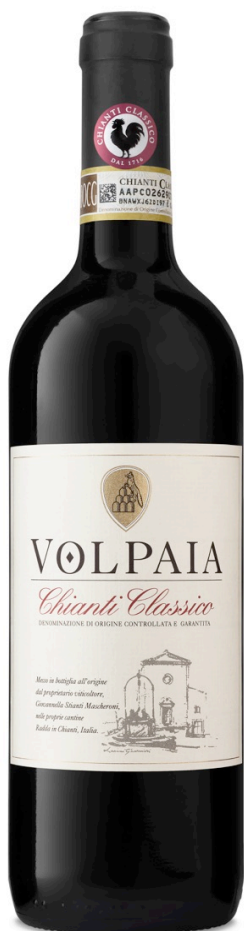




# CASTELLO DI VOLPAIA

## 2016 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** The year began with an initially hot then rainy Spring up until the middle of June, followed by a hot and dry Summer causing seriously drought-stressed vines. Heavy rain in the middle of September, followed by a drop in temperature has helped the grapes mature perfectly.

**HARVEST DATES** September 13<sup>st</sup>– October 12<sup>th</sup> 2016

**BARREL AGING** 12 Months in large casks

**CASE PACK** 6-12/750ml

**ALCOHOL/T.A./R.S.** 14% / 5.6g/L / 0.8g/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](http://www.volpaia.com) [info@volpaia.com](mailto:info@volpaia.com)