

CASTELLO DI VOLPAIA

2017 COLTASSALA CHIANTI CLASSICO GRAN SELEZIONE DOCG

COMPOSITION	95% Sangiovese, 5% Mammolo
VINEYARDS	Coltassala (cole-tah-SAWL-ah)
ACRES PLANTED	8.72 acres
VINES PLANTED	Average of 20-25 years old. Ongoing replanting since the 1980s
SOILS	Light; sandstone
ELEVATION	1,700 ft.
EXPOSURE	South
DENSITY	2,306 vines/acre
TRAINING	Guyot

The Coltassala vineyard shares its location and name with a villa. The first Super-Tuscans were created in the 1970s by Chianti Classico producers who rejected government mandates that determined which grapes were required to go into their wine, especially with grapes like Trebbiano and Malvasia. The Super-Tuscans were also treated differently from Chianti, aged in small French barriques rather than large Slavonian oak casks. Because the Super-Tuscans did not follow the DOC regulations, the Super-Tuscans were entitled only to the lowest official designation of the time - Vino da tavola. It wasn't until 1994 that government recognized the highALCOHOL/T.A./R.S. quality of Super-Tuscans and gave the wine it's own category - IGT Tipica). (Indicazione Geografica Volpaia first released Coltassala in 1980 as a Super-Tuscan. The Chianti Classico appellation followed suit, closing the quality gap between Chianti Classico and Super-Tuscans. Now Coltassala is a Chianti Classico Riserva Cru even though it's the same Super-Tuscan wine of 1980.

VOLPAIA Coltassala

oltassal

VINTAGE NOTES A record year for heat and drought throughout the growing season. This condition presented extremes which began early bud break in the vineyard followed by a spring frost over late April. The frost effected the lower portions of the Volpaia estate. Spring and summer months were dry with higher than average temperatures. Rainfall in mid-September helped the grapes achieve complete ripeness of tannins and other phenolic compounds despite low yields.

September 22nd 2017 HARVEST DATES

14% / 6,1g/L / 0.8g/L

BARREL AGING 24 months in new French oak, and minimum 6 month in the bottle

WOOD CASE 6/750ml

TASTING NOTES

The Coltassala has a vivid ruby color. This is a wellstructured, complex wine with an elegant nose and hints of vanilla, cacao and fruit.



UVE BIOLOGICHE - ORGANIC GRAPES

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