



CASTELLO DI VOLPAIA

2016 VINSANTO DEL CHIANTI CLASSICO DOC



The Vinsanto del 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	Trebbiano, Malvasia Bianca del Chianti
VINEYARDS	Casalino
ACRES PLANTED	1.53
VINES PLANTED	1988
ELEVATION	2,130 ft.
HARVEST DATES	September, 2016

HISTORY

Since the Middle Ages, *Vin Santo* ("holy wine") has been an important part of Tuscan wine history. There are many theories about the origin of its name. A legend from Siena tells of a friar who in 1348 cured the sick with the wine normally used by the brothers to celebrate mass. Word spread that this was a miraculous wine, leading to the name "*santo*" – although another less picturesque explanation cannot be ruled out, which is simply the association of this wine with its customary use during the mass. The recognition of the DOC Vin Santo del Chianti in August 1997 marked an important stage in the quality evaluation of this highly traditional Tuscan wine.

VINIFICATION

Vin Santo is still produced using the same labor-intensive process that was used hundreds of years ago. Towards the end of the growing season, before Volpaia harvested its white grapes, the winery picked the best bunches of Trebbiano and Malvasia to go into the Vinsanto. The grapes were taken to the winery's *Vinsantaia* (left), a special attic where the bunches were hung from chains tied to the rafters and dried. The grapes are never touched during the maturation process. The windows were kept open in the *Vinsantaia* for the next few months, ensuring that the air in the large room was constantly being circulated. On February 10, once the grapes' sugar levels were high enough, they were pressed and the juice put through a natural process of clarification. The highly-concentrated must was then fermented in small *caratelli* oak barrels already containing *madre* ("mother") – a remnant of the thick residue left over from Vinsanto that had already been bottled – for five years.

ALCOHOL/T.A./R.S. 15% / 6,9g/L / 130g/L

CASE PACK 6/375ml

TASTING NOTES

Scintillating amber. It is a full, balanced wine with intense, of cane sugar, apricot jam and sultan grapes. Warm and luscious with almond finish.