



CASTELLO DI VOLPAIA

2019 CHIANTI CLASSICO RISERVA DOCG



The Volpaia Chianti Classico Riserva features the della Volpaia family coat of arms. The family took its name from the village of Volpaia itself. Lorenzo della Volpaia (1446-1572), an architect, goldsmith, mathematician and clockmaker, founded a Florentine dynasty of clockmakers and scientific-instrument makers that included his son Camillo, Benvenuto and Eufrosino, and nephew Girolamo. As clockmaker, Lorenzo gained fame and honor with the construction of the *Orologio dei Pianeti* (Planetary Clock). Lorenzo also built the clock at the *Palazzo Vecchio* in Florence. He was a friend of Leonardo da Vinci and took part in the discussion on the placements of Michelangelo's David. The della Volpaia instruments are on display at the Science Museum in Florence and Greenwich (United Kingdom), the *Palazzo Vecchio* in Florence and the Adler Museum in Chicago.

COMPOSITION 100% Sangiovese

VINEYARDS Casavecchia, Casetto, Castellino, Campo a Prato, Pratolino, Santa Caterina, Santa Maria Novella, Vignavecchia

VINES PLANTED 1970 – 2002

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

ELEVATION On slopes between 1,300-1,970 ft.

EXPOSURE South, southeast, southwest

DENSITY 1,038-2,306 vines/acre

TRAINING Guyot training system in all 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 September 29th to October 12th 2019

BARREL AGING 24 months - in oak casks (combination of Slovenian and French) and minimum 3 months in bottle.

CASE PACK 6-12/750ml

ALCOHOL/T.A./R.S. 14% / 5,3g/L / 0,8g/L

TASTING NOTES The Chianti Classico Riserva has a ruby red hue with a trace of garnet. The nose is elegant, displaying hints of spice and fruit. This is a well-structured wine with smooth tannins and a long finish.



UVE BIOLOGICHE - ORGANIC GRAPES