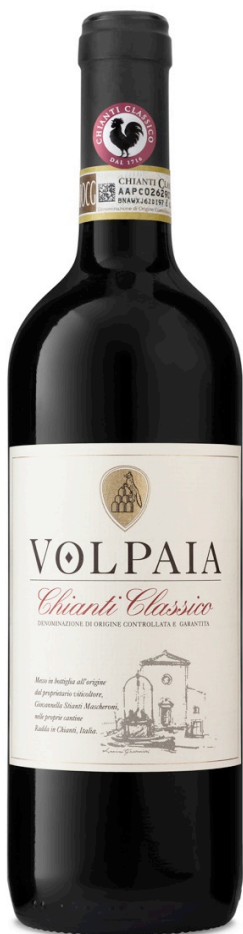




CASTELLO DI VOLPAIA

2020 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 renowned 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 2020 vintage began with a relatively warm winter and spring that resulted in the vines budding and flowering early. Temperatures only dropped in the first 3 weeks of June only to rise again immediately and remain high throughout the summer, although they never reached peaks high for long periods.

We had a particularly dry winter, but it rained abundantly in May and the first half of June. Rain stopped almost completely over the summer, only to start again towards the end of August and during the harvest. We can say therefore that summer was generally hot and dry and the vines only underwent moderate water stress. Harvest took place about a week earlier than is usual in recent years. When harvested, the grapes were perfectly healthy with thick skins and ripe seeds, even the ones harvested last when rain had begun again.

The 2020 vintage has produced Volpaia wines that are a bright colour and have a good acidity level without an excessive alcohol content. Compared to previous years they seem less concentrated but are more elegant.

HARVEST DATES

Hand pick - September 15th - October 6th 2020

BARREL AGING

12 Months in large casks

CASE PACK

6-12/750ml

ALCOHOL/T.A./R.S.

13,5% / 5.7g/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.