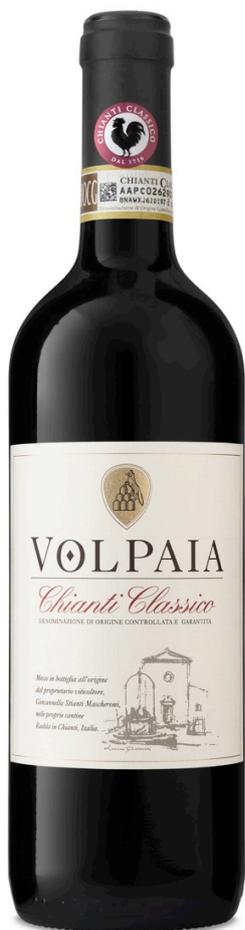




CASTELLO DI VOLPAIA

2017 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 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.

HARVEST DATES September 4st – September 28st 2017

BARREL AGING 12 Months in large casks

CASE PACK 6-12/750ml

ALCOHOL/T.A./R.S. 14% / 5.5g/L / 0.6g/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

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