



CASTELLO DI VOLPAIA

2018 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 March was warm but the following months April and May were very cold and rainy. Good weather started from June 10th and the end of the month and beginning of July were very warm and dry. Intense warm from mid-July to end of August, interspersed with some rain that were able to guarantee the right humidity to the soil. In September and mid-October the weather was good but always with some scattered rain. Blooming was delayed of 10 days as well as flowering. In June vines started a sudden and vigorous development. Veraison began with some delay and continued fairly slow. Harvest started a few days later compared to the previous years.

HARVEST DATES Hand pick
September 18th - October 12th 2018

BARREL AGING 12 Months in large casks

CASE PACK 6-12/750ml

ALCOHOL/T.A./R.S. 14% / 5.4g/L / 0.5g/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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