



CASTELLO DI VOLPAIA

2017 IL PURO CHIANTI CLASSICO DOCG GRAN SELEZIONE



“Il Puro” (The Pure) it's pure indigenous Sangiovese from the vineyard of Casanova, located at 1470 feet above the sea level, on the South facing slope of Volpaia between the celebrated vineyards of Coltassala and Balifico. Here we organically grow 25 clones of Sangiovese indigenous of Volpaia and reproduced from over 60 years old vines to preserve the local genetic diversity.

The 2006 vintage is the first selection from the vineyard Casanova that has given birth to “Il Puro”: 100% sangiovese, 100% indigenous clones, 100% organic, 100% chianticlassico, zero emissions of CO2. “Il Puro” is the demonstration of how the vinification of pure Sangiovese in the Chianti Classico gives the most true and authentic representation of the territory.

COMPOSITION	100% Sangiovese
VINEYARDS	Casanova
VARIETIES	Selection of 25 clones of Sangiovese indigenous of Volpaia
ACRES PLANTED	1.38 acres
VINES PLANTED	2001
SOILS	Sandstone
ELEVATION	1.575 feet
EXPOSURE	South-southeast
DENSITY	2.200 vines/acre
TRAINING	Guyot

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 22 th 2017
BARREL AGING	18 months in new French oak from Allier forest
WOOD CASE	1/750ml
ALCOHOL/T.A./R.S.	14% / 5,7g/L / 0,9g/L

TASTING NOTES Intense Rubin colour. The nose is extremely elegant and characterized by fresh note of cherry and violet typical of the Sangiovese accompanied by hints of Vanilla and Cacao. The mouth is soft, silky, intriguing with a fruitful aftertaste and an extremely long finish.

CASTELLO DI VOLPAIA
Radda in Chianti