



Wine Spectator

"Lovely cherry, raspberry and floral aromas and flavors are at the heart of this graceful red. Vibrant and elegant, with well-integrated tannins and a long, supple, mineral-tinged finish."

—Bruce Sanderson, Sep 2022



COLTASSALA, CHIANTI CLASSICO GRAN SELEZIONE 2019

ABOUT THE WINERY

Castello di Volpaia is located in an 11th century village that bears the same name. It sits on a hilltop just north of the town of Radda in Chianti, 2,024 feet above sea level, in the heart of the Chianti Classico region. One of the most historical wineries of the region, Volpaia is owned by the Mascheroni-Stianti family and benefits from some of the highest altitude southern exposure vineyards of the area, delivering certified organic Sangiovese-based wines of finesse and elegance with a terroir approach.

ABOUT THE WINE

Produced for the first time in 1980, Coltassala is one of the three single-vineyards produced by Volpaia. Almost exclusively Sangiovese, with a touch of Mammolo, Coltassala was released as Vino da Tavola, and because of the change in regulation the wine became first a Toscana IGT, then Chianti Classico Riserva and finally in 2015 a Chianti Classico Riserva Gran Selezione. The Coltassala has a vivid ruby color. This is a well-structured, complex wine with an elegant nose and hints of vanilla, cacao and fruit.

KEY SELLING POINTS

- Produced within the 11th century historic walled village Volpaia, commune of Radda in Chianti
- Made from 100% Certified Organic Estate Grown Grapes
- At 2,000 feet, this is one of the highest-elevation wineries in the Chianti region
- One of the three single-vineyards produced by Volpaia

TECHNICAL DETAILS

Varietal Composition: 95% Sangiovese, 5% Mammolo

Aging: 24 months in new French oak, and a minimum 6 months in bottle

Alcohol: 14.0% | RS: 1.4 g/L | TA: 5.8 g/L

