



CASTELLO DI VOLPAIA CHIANTI CLASSICO RISERVA DOCG 2016

ABOUT THE WINERY

Just as it has been for the last 900 years, nearly the entire village is intimately involved in the production of wine and olive oil. Volpaia is not only a beautiful village for tourists to admire, but also a hub of activity where residents are linked directly or indirectly with the winery.

ABOUT THE WINE

The Chianti Classico Riserva is the blend of Castello di Volpaia's best vineyards. A well-structured wine with smooth tannins and a long finish.

KEY SELLING POINTS

- 2015v #3 Wine Spectator's Top 100 2018
- Produced within an 11th century historic walled village
- Made from 100% Certified Organic Estate Grown Grapes
- At 600 meters (1,969 feet), this is one of the highest-elevation wineries in the Chianti region

TECHNICAL DETAILS

Varietal Composition: 100% Sangiovese

Aging: 24 months in oak casks (combination of Slavonian and French), followed by a minimum of 3 months in bottle

Alcohol: 13.5% | RS: 0.7 g/L | TA: 5.4 g/L



Wine Spectator

"Enticing aromas of black cherry, black currant and violet are allied to flavors of iron, wet earth and spice. This is loaded with fruit, vibrant acidity and well-mannered tannins. Shows terrific harmony now, yet possesses the structure to age. The long, mouthwatering finish extends the dark fruit and minerally elements."

- Bruce Sanderson, November 2019

