



CASTELLO DI VOLPAIA

2005 COLTASSALA CHIANTI CLASSICO RISERVA DOCG



The first Super-Tuscans were created in the 1970s by Chianti producers who rejected government mandates that determined which grapes were required to go into their wine, especially white grapes like Malvasia and Trebbiano. The Super-Tuscans were also treated differently from Chianti, aged in small French barriques rather than in large Slovenian casks. Because they did not follow DOC regulations, the Super-Tuscans were entitled only to the lowest official designation of the time—*vino da tavola*. It wasn't until 1994 that the government recognized the high quality of the Super-Tuscans and gave the wine its own category—IGT (*Indicazione Geografica Tipica*).

COMPOSITION 95% Sangiovese, 5% Mammolo

VINEYARD Coltassala (*cole-tab-SAWL-ah*) shares its name and location with the villa that houses Castello di Volpaia's vinegar-making equipment. This vineyard faces both southwest and southeast, with two parcels spanning up two opposing hillsides that are separated by a seasonal creek. It was grafted over from various clones of Sangiovese to newer Sangiovese clones in 1977 (when the vineyard was 10 years old). The first harvest was in 1980.

CULTIVATION Certified organic
VARIETIES Sangiovese (primarily), Mammolo
ACRES PLANTED 8.72
AGE OF VINES Average of 20–25 years old. Ongoing replanting since the 1980s.
SOILS Light; sandstone
ELEVATION 1,300–1,700 feet
EXPOSURE South
DENSITY 2,306 vines/acre
TRAINING Guyot

VINTAGE NOTES The 2005 vintage was characterized by alternating periods of hot, dry weather and cool, rainy conditions, which resulted in the grapes ripening slowly and developing favorable aromatics. Harvest started late compared to previous vintages.

HARVEST DATES October 10, 2005

YIELDS 1.8 tons/acre

FERMENTATION In stainless steel. 48 hours of cold maceration.

BARREL AGING 18 months in 50% new, 50% used Seguin Moreau barrels

FINING With albumin

FILTRATION Light filtration

BOTTLED October 30, 2007

PRODUCTION 1,200 total cases (6/750ml) ~ 1,120 cases imported

ALCOHOL / T.A. / pH / R.S. 13.0% / 5.02g/L / 3.58 / 1.08g/L

TASTING NOTES The Coltassala is a vivid ruby color. It is a well-structured, complex wine with an elegant nose and hints of vanilla and cacao.

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Radda in Chianti

Imported by Wilson Daniels Ltd., St. Helena, California, USA www.wilsondaniels.com