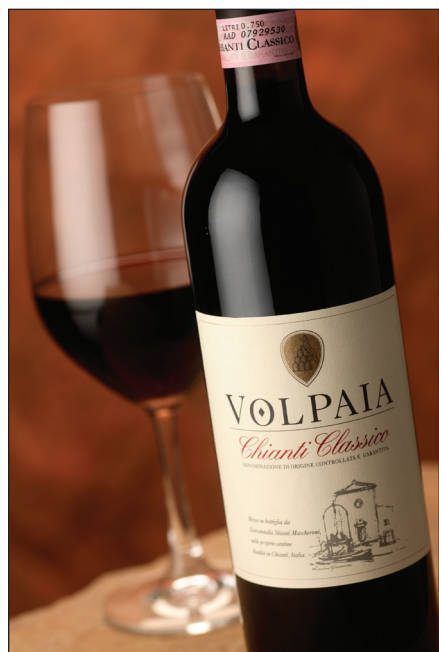




# CASTELLO DI VOLPAIA

## 2006 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 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 13 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 and Syrah

**VINEYARDS** Campo a Pitti, Campo alla Fonte (Syrah), Casavecchia, Castellino, Campo a Prato, Montanino, Pratolino, Santa Caterina (Merlot and Sangiovese), Santa Maria Novella, Vignavecchia

**CULTIVATION** Certified organic  
**VINE AGE** Planted 1970–2004

**SOIL** All vineyards have light soils consisting of sandstone except Campo alla Fonte, which is sandstone and clay and Castellino and Santa Maria Novella, which are composed of clay.

**ELEVATION** On slopes between 1,300 and 1,970 feet

**EXPOSURE** A range of southern exposures

**DENSITY** 1,038–2,306 vines/acre

**TRAINING** Volpaia uses cane pruning in all of its vineyards except Santa Caterina, which uses single-arched cane and Santa Maria Novella, which uses spur pruning.

**VINTAGE NOTES** The summer was hot with some abundant scattered rain. September was sunny and dry with high temperature variations. The resulting grapes were healthy and ripe.

**HARVEST DATES** September 14–October 10

**FERMENTATION** In stainless steel; cold maceration for 48 hours

**BARREL AGING** 12 months in oak casks and French barrels

**FINING** Fined with albumin

**FILTRATION** Lightly filtered

**PRODUCTION** 12,000 cases (12/750ml)

**CASES IMPORTED** 3,200

**ALCOHOL** 12.05%

**TASTING NOTES** The Chianti Classico is a vivid ruby color with strong aromas of fresh red fruit and hints of cherry. It is a well-structured wine with a juicy finish.

**SUGGESTED RETAIL** \$24

CASTELLO DI VOLPAIA

*Radda in Chianti*

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