



CASTELLO DI VOLPAIA

2009 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, Casetto, Castellino, Campo a Prato, Montanino, Pratolino, Santa Caterina (Merlot and Sangiovese), Santa Caterina Vecchia, Santa Maria Novella and Vignavecchia.
CULTIVATION	Certified organic
VINE AGE	Planted 1970-2004
SOIL	All vineyards have light soil 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 470 and 600 meters (1,300 and 1,970 feet)
EXPOSURE	A range of southern exposures
DENSITY	2,564-5,006 vines/hectare (1,038-2,306 vines/acre)
TRAINING	Volpaia uses guyot (cane) pruning in all of its vineyards except Santa Caterina, which uses single-arched cane and Santa Maria Novella, which uses cordon spur pruning.
VINTAGE NOTES	The 2009 vintage began with abundant precipitation until mid-June, followed by a long, hot, dry season lasting until October. Ripening was slow due to the heat and lack of rainfall, particularly in the vineyards with sandy soil.
HARVEST DATES	September 18-October 9
BARREL AGING	12 months in large oak casks
PRODUCTION	15,000 cases (12/750ml)
CASES IMPORTED	5,000
ALCOHOL	13.5%
TASTING NOTES	The Chianti Classico has a vivid ruby color and robust aromas of fresh red fruit with hints of cherry. This is a well-structured wine with a fruity finish.

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Radda in Chianti

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