



# CASTELLO DI VOLPAIA

## 2010 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.

<b>COMPOSITION</b>	90% Sangiovese, 10% Merlot and Syrah
<b>VINEYARDS</b>	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.
<b>CULTIVATION</b>	Certified organic
<b>VINE AGE</b>	Planted 1970-2004
<b>SOIL</b>	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.
<b>ELEVATION</b>	On slopes between 470 and 600 meters (1,300 and 1,970 feet)
<b>EXPOSURE</b>	A range of southern exposures
<b>DENSITY</b>	2,564-5,006 vines/hectare (1,038-2,306 vines/acre)
<b>TRAINING</b>	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.
<b>VINTAGE NOTES</b>	2010 was characterized by a cool, rainy season. All phenolic phases were delayed almost one week. Summer temperatures never got very high and there was plenty of water in the soil. Plant development was good and there was a good quantity of fruit. The grapes ripened slowly and harvest began slightly later compared to the previous years.
<b>HARVEST DATES</b>	September 22-October 12
<b>BARREL AGING</b>	12 months in large oak casks
<b>CASES IMPORTED</b>	(12/750ml)
<b>ALCOHOL</b>	13.5%
<b>TASTING NOTES</b>	The Chianti Classico has a vivid ruby color and a strong nose 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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