



CASTELLO DI VOLPAIA

2011 CHIANTI CLASSICO RISERVA DOCG



The Volpaia Chianti Classico Riserva label features the della Volpaia family coat of arms. The family took its name from the village of Volpaia itself. Lorenzo della Volpaia (1446-1512), an architect, goldsmith, mathematician and clockmaker, founded a Florentine dynasty of clockmakers and scientific-instrument makers that included his sons Camillo, Benvenuto and Eufrosino, and nephew Girolamo. As clockmaker, Lorenzo gained fame and honor with the construction of the Orologio dei Pianeti (Planetary Clock). Lorenzo also built the clock at the Palazzo Vecchio in Florence. He was a friend of Leonardo da Vinci and took part in the discussions on the placement of Michelangelo's David. The della Volpaia family instruments are on display at the Science Museums in Florence and Greenwich (United Kingdom), the Palazzo Vecchio in Florence and the Adler Planetarium in Chicago.

COMPOSITION	100% Sangiovese
VINEYARDS	Campo a Pitti, Casavecchia, Casetto, Castellino, Campo a Prato, Pratolino, Santa Caterina, Santa Caterina Vecchia, Santa Maria Novella, Vignavecchia
CULTIVATION	Certified organic
VINE AGE	Planted 1970-2002
SOIL	All vineyards have light soil consisting of sandstone except Castellino and Santa Maria Novella, which are composed of clay.
ELEVATION	On slopes between 400 and 600 meters (1,300 and 1,970 feet)
EXPOSURE	South, southeast, southwest
DENSITY	2,564-5,698 vines/hectare (1,038-2,306 vines/acre)
TRAINING	Volpaia uses Guyot training (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	2011 was a very hot, dry year, which made the phenolic phases — from budbreak to ripening — occur 10 days earlier than usual. Rain was concentrated in the month of June and was nonexistent the remainder of the season. Vines were stressed by the heat and lack of rain, especially in the second half of August, where the temperature reached its peak. Harvest required careful grape selection.
HARVEST DATES	September 14-October 6
BARREL AGING	24 months in 80% Slovenian and French oak casks and 20% new French oak barriques
ALCOHOL	14.5%
TASTING NOTES	The Chianti Classico Riserva has a ruby-red hue with a trace of garnet. The nose is elegant, displaying hints of spice and fruit. This a well-structured wine with smooth tannins and a long finish.

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Radda in Chianti

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