



# CASTELLO DI VOLPAIA

## 2011 COLTASSALA CHIANTI CLASSICO RISERVA DOCG



The Coltassala vineyard shares its name and location with a villa. 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). Volpaia first released Coltassala in 1980 as a Super-Tuscan. The Chianti Classico appellation followed suit, closing the quality gap between Chianti Classico and Super-Tuscans. Now Coltassala is a Chianti Classico Riserva DOCG cru even though it's the same Super-Tuscan wine of the 1980s.

COMPOSITION	95% Sangiovese, 5% Mammolo
VINEYARD	Coltassala
CULTIVATION	Certified organic
SIZE	3.53 hectares (8.72 acres)
VINE AGE	Ongoing plantings since 1970
SOIL	Sandstone
ELEVATION	518 meters (1,700 feet)
EXPOSURE	Southwest and southeast
DENSITY	5,698 vines/hectare (2,306 vines/acre)
TRAINING	Guyot

**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 practically nonexistent for the remainder of the season. Vines were stressed by the heat and lack of rain, especially in the second half of August when temperatures reached their peak. Harvest was anticipated and required careful grape selection.

HARVEST DATES	October 10
BARREL AGING	18 months in new French oak
CASE PACK	6-bottle wooden boxes
ALCOHOL / TA	14% / 5.45g/L

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

CASTELLO DI VOLPAIA  
*Radda in Chianti*

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