



# CASTELLO DI VOLPAIA

## 2011 IL PURO, CHIANTI CLASSICO GRAN SELEZIONE



Il Puro is Italian for “The Pure.” This elegant wine that is 100% Sangiovese, 100% indigenous clones, 100% organic, 100% Chianti Classico, zero emissions of CO2. Il Puro demonstrates how the vinification of a pure Sangiovese in the Chianti Classico produces the truest and most authentic representation of the terroir.

COMPOSITION	100% Sangiovese
VINEYARD	Casanova
CULTIVATION	Certified organic
SIZE	0.56 hectare (1.38 acres)
VINE AGE	Planted 2001
CLONES	25 indigenous Sangiovese clones
SOIL	Sandstone
ELEVATION	480 meters (1,575 feet)
EXPOSURE	South-southeast
DENSITY	5,435 vines/hectare (2,200 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 DATE	October 11
BARREL AGING	18 months in new French oak (Allier)
CASE PACK	1/750ml (wooden box)
ALCOHOL / TA	14% / 5.35g/L
TASTING NOTES	Intense ruby color. The nose is elegant and characterized by fresh notes of cherry and violet typical of Sangiovese, accompanied by hints of vanilla and cacao. The mouth is soft, silky and intriguing with a fruity aftertaste and a long finish.

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*Radda in Chianti*

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