

## CASTELLO DI VOLPAIA

## 2012 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 Casavecchia, Casetto, Castellino, Campo a Prato, Pratolino,

Santa Caterina, Santa Maria Novella, Vignavecchia

CULTIVATION Certified organic

VINE AGE Planted 1994-2010

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 570 meters (1,300 and 1,870 feet)

**EXPOSURE** South, southeast, southwest

**DENSITY** 2,564-5,682 vines/hectare (1,038-2,300 vines/acre)

TRAINING Guyot

VINTAGE NOTES 2012 summer was one of the hottest and driest seasons ever

at Volpaia and possibly in the whole of Tuscany. Temperatures were very often above-average and rain that was copious in the spring months suddenly disappeared for the remainder of the season, causing stress to the plants. Rainfall for the first days of September, followed by a period of good weather, permitted a

good trend of ripeness. Yields were very low.

HARVEST DATES October 2-10

BARREL AGING 24 months in 80% Slovenian and French oak casks and 20% new

French oak barriques

ALCOHOL / TA 13.5% / 4.9g/L

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.