



# CASTELLO DI VOLPAIA

## 2013 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.

<b>COMPOSITION</b>	100% Sangiovese
<b>VINEYARDS</b>	Casavecchia, Casetto, Castellino, Campo a Prato, Pratolino, Santa Caterina, Santa Maria Novella, Vignavecchia
<b>CULTIVATION</b>	Certified organic
<b>VINE AGE</b>	Planted 1970-2002
<b>SOIL</b>	All vineyards have light soil consisting of sandstone except Castellino and Santa Maria Novella, which are composed of clay.
<b>ELEVATION</b>	On slopes between 400 and 600 meters (1,300 and 1,970 feet)
<b>EXPOSURE</b>	South, southeast, southwest
<b>DENSITY</b>	2,564-5,682 vines/hectare (1,038-2,300 vines/acre)
<b>TRAINING</b>	Guyot
<b>VINTAGE NOTES</b>	The growing season began with mild and damp spring conditions from abundant rainfall that continued into early summer. Temperatures remained below normal during the month of June, resulting in late bud break and flowering of the vines. July and August saw warm temperatures which assisted in vine growth, grape veraison and ripening. Cooler temperatures prevailed in late summer delaying the harvest to the more traditional time of mid-September, similar to conditions 15 years ago. The vintage produced wines that are balanced and elegant.
<b>HARVEST DATES</b>	September 27 - October 16
<b>BARREL AGING</b>	24 months in 80% Slovenian and French oak casks and 20% new French oak barriques
<b>ALCOHOL / TA</b>	13.5% / 5.2g/L
<b>TASTING NOTES</b>	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.

**WILSON DANIELS**   
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