



CASTELLO DI VOLPAIA

2015 CHIANTI CLASSICO DOCG



The Chianti Classico label features the Commenda di Sant'Eufrosino, the second of four churches built within the city's walls. Attributed to Italian architect and sculptor Michelozzo di Bartolomeo (1396-1472), the church was built in 1443 by request of the Canigiani family who lived in Volpaia. One of the family members wished to join the Knights of Malta, a religious order and military brotherhood ruled by a Grand Master that answered only to the Pope. The Knights of Malta required that the Canigianis build a church in Volpaia before joining the religious order. The Commenda was deconsecrated in 1932 and declared a national monument in 1981. For 13 years, until 1993, the Commenda housed a renowned art collection. The Commenda is now used for dinners, tastings and other events and its basement contains one of Volpaia's barrel-aging cellars.

COMPOSITION	90% Sangiovese, 10% Merlot
VINEYARDS	Campo a Pitti, Casavecchia, Casetto, Castellino, Campo a Prato, Montanino, Pratolino, Santa Caterina, Santa Maria Novella and Vignavecchia
CULTIVATION	Certified organic
VINE AGE	Planted 1972-2004
SOIL	All vineyards have light soil consisting of sandstone except Castellino and Santa Maria Novella, which are composed of clay, and Montanino, which is composed of sandstone and clay.
ELEVATION	On slopes between 400 and 570 meters (1,312 and 1,870 feet)
EXPOSURE	A range of southern exposures
DENSITY	2,564-5,682 vines/hectare (1,038-2,300 vines/acre)
TRAINING	Guyot
VINTAGE NOTES	The 2015 growing season was very warm. Beginning in May, the growth cycle of the grapevines began 10 days earlier than any time in our recorded viticultural history at the winery. The month of July presented a very hot period, including record heat throughout all of Italy. This hot and dry condition resulted in vineyard hydro-stress, which accelerated the verasional development in the grape clusters. Temperatures remained very high during August and September with minimal days of rain. This warm late summer and early fall period guaranteed fantastic ripening and produced outstanding quality.
HARVEST DATES	September 16-October 7
BARREL AGING	12 months in a combination of French and Slavonian oak casks
ALCOHOL / TA	14.5% / 5.1g/L
TASTING NOTES	The Chianti Classico has a vivid ruby color and a strong nose of fresh red fruit with hints of cherry. This is a well-structured wine with a fruity finish.



ORGANIC GRAPES

CASTELLO DI VOLPAIA

Radda in Chianti

Imported by Wilson Daniels, St. Helena, California, USA www.wilsondaniels.com