



CASTELLO DI VOLPAIA

AN OVERVIEW *(page 1 of 3)*

HISTORY AND ARCHITECTURE

The village of Volpaia sits on a hilltop just north of the town of Radda in the heart of the Chianti Classico region. Volpaia was built in the 11th century as a fortified village on the Florence-Siena border. Unlike Brolio, Meleto and other Chianti-area castles, Volpaia is a “terra murata,” a “walled village.” Although only part of the original protective walls and two of its six towers are still standing, the medieval layout and buildings within the village are still intact, making Volpaia one of the best-preserved villages of its period.

The most notable Renaissance-era building in Volpaia is the Commenda di Sant'Eufrosino (pictured right), 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 organization.

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 basement of the church now contains one of the winery's barrel cellars, while the Commenda where mass was once held is used for tastings,



The village of Volpaia at springtime, with Radda in Chianti in the distance

Volpaia was included in the League's Terziere di Radda. The territories were front-line garrison towns for Florence in the Florentine-Sienese wars, and the emblem for the Chianti League was the “Gallo Nero,” or “Black Rooster” — the current trademark for Consorzio Vino Chianti Classico. (A separate Chianti Classico overview document, “The Chianti Classico,” includes historical information about the region and Volpaia's pivotal role in protecting Chianti Classico integrity and reuniting the broken Consorzio.)



Built in 1443, the Commenda di Sant'Eufrosino's basement houses one of the winery's many barrel cellars located throughout the village.

dinners and other events.

VOLPAIA'S VITICULTURAL BEGINNINGS

The first document that mentions the cultivation of vines in Volpaia dates back to 1172. In 1250, Volpaia was a founding member of the Lega del Chianti (Chianti League). The Florentine Republic formed the Lega by dividing its communities into three districts — Castellina, Radda, Gaiole — and allotting each a certain amount of territory.

THE DELLA VOLPAIA FAMILY

The winery's logo features the coat of arms from the illustrious della Volpaia family, who lived in the village and took its name from the town 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, he gained fame and honor with the construction of the Orologio dei Pianeti (Planetary Clock) in 1510.

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Lorenzo also built the clock at the Palazzo Vecchio in Florence. He was a friend of Leonardo da Vinci and often gave him advice on technical problems; Lorenzo even 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.



of the 11th-century village. They painstakingly converted several historical sites to cellars, offices and apartments. Within the castle, whole floors were removed, roofs were raised and carefully re-laid with their original tiles, while abandoned churches were fitted with the latest stainless-steel equipment. Giovannella and Carlo were the first in the Chianti Classico region to utilize temperature-controlled fermentation techniques.

A VITICULTURAL RENAISSANCE AT VOLPAIA

Raffaello Stianti, one of Italy's preeminent printers and bookbinders, adored his daughter, Giovannella. On the occasion of her fifteenth birthday, Raffaello presented Giovannella with an 18th-century Florentine ring in the shape of two foxes. "Volpaia" means "fox's lair" in Italian, thus, in Giovannella's opinion, "sealing her destiny."

At this time, Volpaia was owned by three different families and portions of the village, vineyards and surrounding land became available to purchase. Raffaello purchased a portion of the Volpaia estate in 1966 and continued to purchase land in Volpaia as it became available in the passing years. When Giovannella married Carlo Mascheroni in 1972, Raffaello gave his Volpaia estate to the young couple as a wedding gift.

By the mid-1970s, Carlo and Giovannella decided to commit their considerable energies toward modernizing the winery and producing world-class wines — all without altering the external structure

The Stianti Mascheroni family also installed an amazing "wineduct" that connects the winery's stainless-steel fermentation

tanks in the upper part of the village to the various barrel cellars in the lower portion of the village. The wine passes by gravity through the stainless-steel pipes that are hidden below the village's streets. Because the entire village of Volpaia is protected by the Soprintendenza dei Beni Culturali e Ambientali, part of Italy's Ministry of Arts and Culture, the Stianti Mascheronis were required to number each stone that was removed in the process of building the wineduct, and then return the stones to their original locations once the wineduct was in place.



A new stainless-steel tank being installed in one of the many historical buildings that the Stianti Mascheroni family has carefully renovated over the last 30 years.

Achieving their desired level of quality has been a decades-long process, and one that is never finished. Nearly every five years the family has updated the cellars with the most modern vinification technologies. Barriques are replaced every vintage. In the last 35 years, the family has replanted most of its vineyards, using the best Sangiovese clones available, while at the same time

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preserving the oldest Sangiovese clones in the region.

VINEYARDS, PHILOSOPHIES

The highest-elevation winery in the Chianti area, Castello di Volpaia owns 46 hectares (114 acres) of vineyards, which are situated at 450 to 600 meters (1,300 to 2,130 feet) on the southern hillsides leading up to the village.

Volpaia is committed to organic farming practices in all of its estate vineyards and complies with the organic viticulture legislation for the production its wines with the exception of Borgia, which is made with grapes from select growers. (European community legislation, reg. CEE 2091/91; EU certification body, Q.C. & I. International Services).

THE VILLAGE TODAY

Today, the Stianti Mascheroni family owns roughly two-thirds of the village. There are 370 hectares (914 acres) of land, including



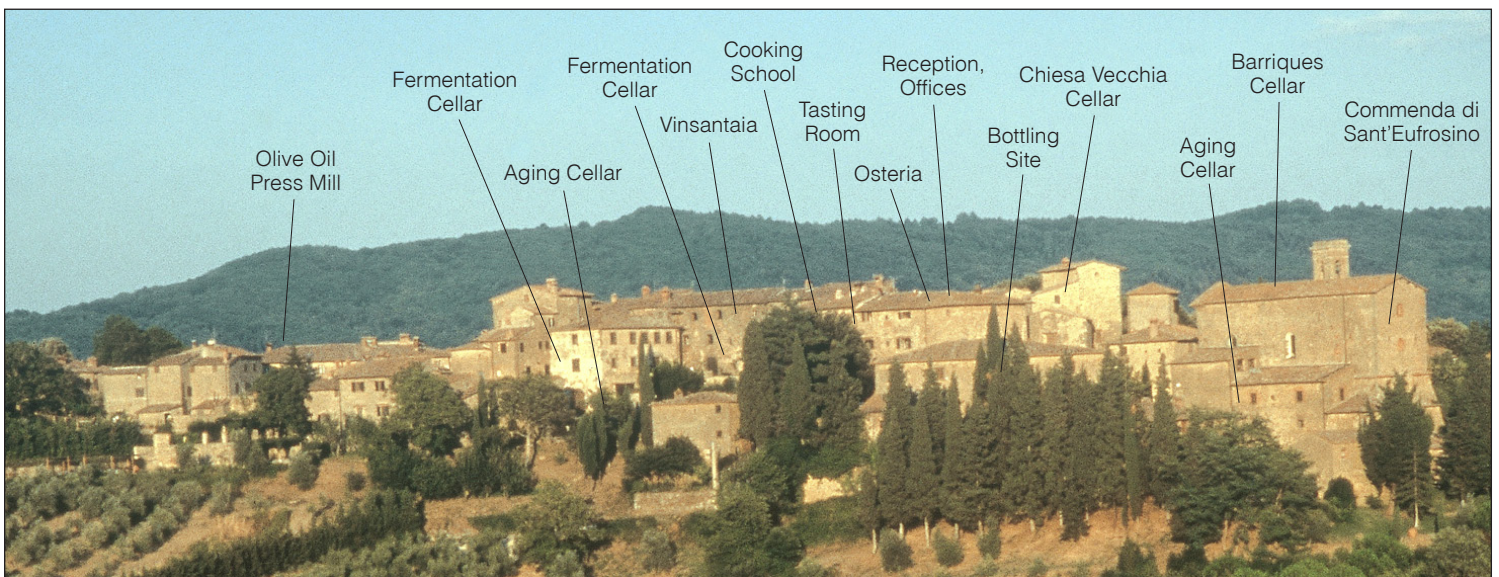
Volpaia's Campo a Prato vineyard

46 hectares (114 acres) of vineyards, nearly 16 hectares (40 acres) of olive trees, as well as the walled village, villas and forests.

Just as it has been for the last 900 years, the entire village is intimately involved in the production of wine and olive oil. Volpaia is not only a beautiful village for tourists to admire, but is also a hub of activity where the residents are linked directly or indirectly with the winery. Most of the

employees of the winery live within the village's walls, sheltered in houses that the Stianti Mascheroni family has restored for this very purpose. Volpaia is one of the few rural villages whose population has been growing in the last two decades. Residents welcome an average of 50 guests on any given day through Volpaia's villa and apartment accommodations.

For more information on Volpaia and Castello di Volpaia wines, please visit www.volpaia.com.



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THE CHIANTI CLASSICO *(page 1 of 3)*

THE BLACK ROOSTER

The trademark of Chianti Classico is the “Gallo Nero,” or “Black Rooster.” The image of the rooster silhouette has been allegorically tied to the region since before the Renaissance era (1450-1600). In 1250, when the Florentines organized their territories into independent administrations called “leghe,” or “leagues,” Volpaia was one of the original founders of the Lega del Chianti, whose emblem was also the Black Rooster. Painter Giorgio Vasari (1511-1574) depicted the rooster in his fresco located in the “Salone dei Cinquecento,” or “Hall of the Five Hundred,” in Florence’s Palazzo Vecchio.

In 1984, Chianti Classico had received its own D.O.C.G. status, and by 1996, Chianti Classico was recognized as an independent appellation with specific production regulations — establishing once and for all that Chianti Classico is different from all other Chianti wines.

Beginning with the 2005 vintage, all Chianti Classico wines started carrying the historical Black Rooster trademark embedded in the pink government “fascetta,” or “neck label,” to officially differentiate between Chianti and Chianti Classico wines.

THE HISTORICAL SIGNIFICANCE OF VITICULTURE AT VOLPAIA

In ancient times, Volpaia was a viticultural center of special importance: unlike Brolio, Meleto and other Chianti-area castles, Volpaia was a “terra murata,” a “walled village.” There is considerable evidence that the decision to fortify Volpaia was due not only to military reasons, but also to the necessity of protecting, above all, the rural economy of the area, which was already devoted to growing grapes and making wine. Volpaia’s viticultural economy improved significantly beginning in the 16th century, thanks to a long period of peace in Florence and Siena due to military stalemate. In those happier times, the wines of the Chianti district were able to establish a reputation for quality not only in Italy, but also throughout much of Europe.

In 1716, Cosimo III de’ Medici, Great Duke of Tuscany (1624-1723), issued an edict that officially organized the boundaries of the Chianti district — the world’s first legal document defining the production zone of a wine.

The Volpaia area came to be known as the “poggi viniferi,” or “viniferous well,” a term cited by Emanuele Repetti in his “Dizionario Storico Geografico della Toscana,” or “Historical-Geographical Dictionary of Tuscany,” which appeared in 1841. In “I Vini di Toscana,” or “The Wines of Tuscany,” Mario Covoni, speaking of the Fattoria Castello di Volpaia and six other estates, observed that the “...wines of all these wineries, most or all of whose farms are to be found in the upper Chianti area, are quite widely appreciated and constitute the prototypes of that premium Tuscan wine, which, bearing the title of the production district itself, is now assured throughout Italy a large and constantly expanding market.” (I Vini di Toscana, M.

Cellini & Co., Florence, 1881: 10-11.) Covoni’s statement represents a clear identification that the best Chianti Classico vineyards are on a similar quality level to the French premier cru vineyards in the Appellation d’Origine Contrôlée system.



VOLPAIA’S ROLE IN RESURRECTING THE CHIANTI CLASSICO

As a result of extensive abuse in the oenological use of the Chianti name, 33 top wine producers of the historical and geographical Chianti region, including Volpaia, gathered in the town of Radda in Chianti on May 14, 1924, to establish a voluntary association designed to preserve and promote the authenticity of the region’s wines. The group became known as the “Consorzio per la difesa del vino tipico del Chianti e della sua marca di origine,” or the “Consortium for the defense of the typical wine of Chianti and its brand name of origin.”

Despite the efforts of the Consorzio, in 1932 the Italian government established regulations that Chianti wine could also be produced in an enlarged Tuscan territory around the geographical “Chianti region” — a region which carried the oenological name of “Chianti Classico.” This was the fundamental onset of the so-called “Chianti paradox” — simple “Chianti wine” was now produced outside of the geographical and historical “Chianti region,” which now produced the “Chianti Classico wine.” Due to this legal debacle, the quantity of Chianti/Chianti Classico wines increased dramatically, and their reputation began to tarnish. By the early 1970s, it was common belief that Italian reds (Chianti among them) were cheap, quaffable, simple wines

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of low quality and were easily recognized by the “fiasco,” or “raffia baskets,” wrapped around the bottles. At the same time, worldwide consumption of wine began to increase and new winemaking regions began to emerge to compete with Italy. As markets blossomed and technologies improved, many Italian wineries were slow to react.

THE CONSORZIO DIVIDES

Sensing a change in the market, Castello di Volpaia implemented steps toward improving its winemaking capabilities, while many of its neighbors lagged behind. In 1987, new Italian legislation forced the Consorzio Vino Chianti Classico to divide its operations into two entities. The existing Consorzio Vino Chianti Classico became fully engaged in protection and oversight of Chianti Classico appellation, while protection and promotion of the Black Rooster trademark was spun off to the new group, Consorzio del Marchio Storico, to ensure that wines sealed with the Black Rooster were of higher quality than the simple, national law requirements.

After a few years, Castello di Volpaia owner Carlo Maria Mascheroni says it was easy to determine the following: (a) the Consorzio del Marchio Storico was unable to ensure better quality than standard levels granted by Consorzio Vino Chianti Classico; (b) many outstanding producers were not members of Consorzio del Marchio Storico; and (c) the existence of the two Consorzi was not only generating confusion in the market, it was also creating a division in the world of Chianti Classico producers.

VOLPAIA'S LEADERSHIP IN THE CONSORZIO

Realizing both the necessity and urgency for reunification of these two groups, Mascheroni became the first non-Tuscan president (Mascheroni was born in Monza, near Milan) of the Consorzio Vino Chianti Classico in 1997. During his tenure, the forward-thinking Mascheroni struggled to bring the two organizations



New high-density plantings of Sangiovese at Castello di Volpaia's Castellino vineyard in the heart of the Chianti Classico region.

together with a very simple, clear plan: First, the Black Rooster would no longer be the banner for a portion of Chianti Classico producers (about 55 to 60 percent of them); it would simply return to being the icon of the Chianti Classico appellation (the symbol of all Chianti Classico producers, as it was in 1924). Secondly, this “return to the beginning” would help deliver a more simple and effective message to the market: Chianti Classico is different from — and better than — simple Chianti, and

authentic Chianti Classico can be easily recognized by the Black Rooster on each bottle.

The first vote on the measure to reunify did not pass. Disappointed, Mascheroni tabled the reunification mandate, but continued to promote the value of his strategy. Only when it had become abundantly clear that a more shocking approach was necessary, Volpaia resigned from the Consorzio del Marchio Storico in 2002, and Mascheroni continued his merger-strategy from the side of the Consorzio Vino Chianti Classico. After years of Mascheroni's persistent lobbying, the two groups finally merged in 2005 back into the original Consorzio Vino Chianti Classico, which now represents about 95 percent of Chianti Classico producers.

LAY OF THE LAND — CHIANTI CLASSICO REGION, CHIANTI CLASSICO WINE

The region of Tuscany extends westward to the Tyrrhenian sea, northward to Liguria and Emilia-Romagna and is bordered by Lazio (south) and Umbria (east). Within Tuscany are three of Italy's most important red D.O.C.G. wines: Chianti Classico, Brunello di Montalcino and Vino Nobile di Montepulciano, all made from Tuscany's most notable grape, Sangiovese.

Covering half of Tuscany (see map on next page), the Chianti production area is comprised of seven subzones, plus the most prized zone, Chianti Classico, which encompasses the entire,

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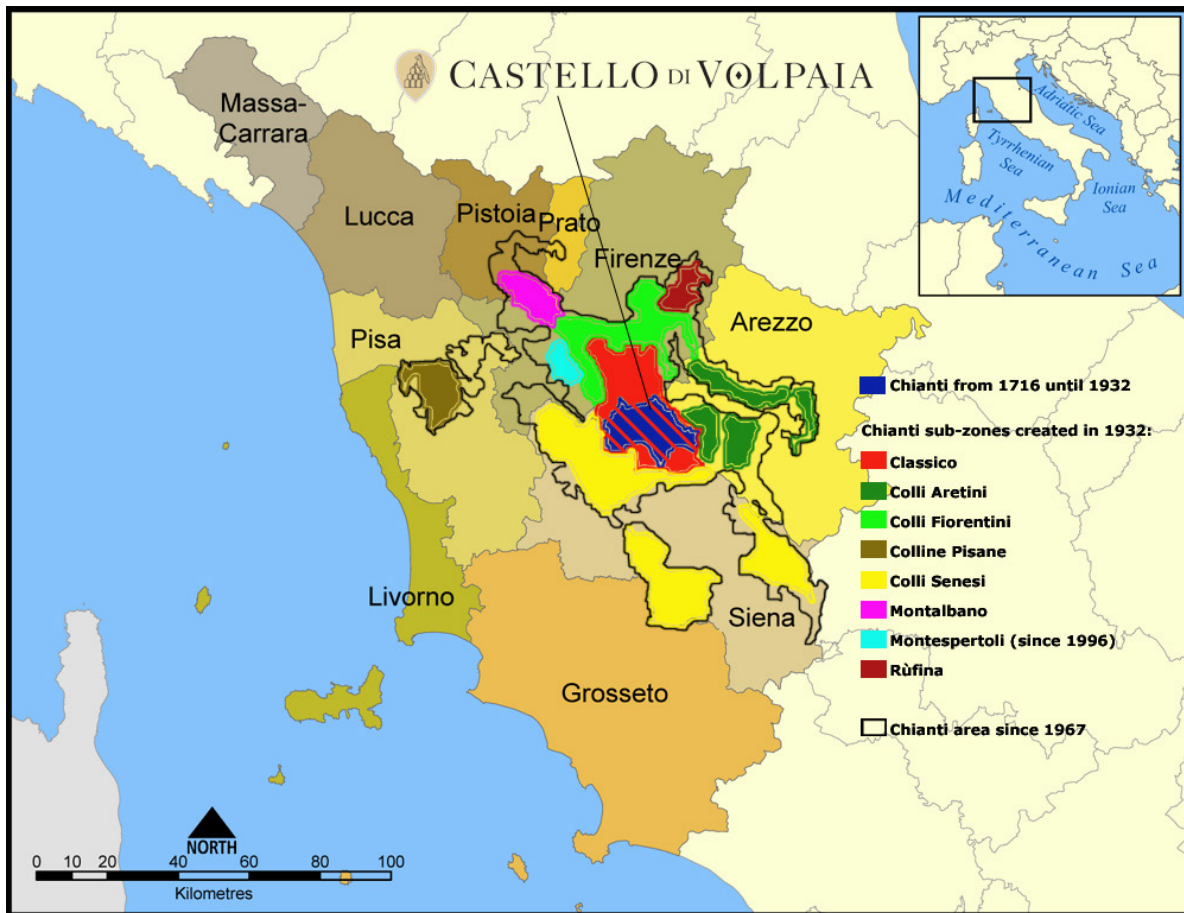
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original geographic area of Chianti (1716-1932). The Chianti Classico covers 7,142 hectares (17,640 acres) of vineyards located on both sides of the Via Chiantigiana (SS222), which winds from Florence in the north to Siena in the south through some of the most beautiful countryside in all of Italy. Approximately halfway between Florence and Siena, just to the east, is the little town of Radda in Chianti. Another four miles directly north of Radda in Chianti is Volpaia, home of the Castello di Volpaia winery.

In modern times, the D.O.C. (Denominazione di Origine Controllata) was granted to Chianti and Chianti Classico in 1967, and the first version of the D.O.C.G. (Denominazione di Origine Controllata e Garantita) production code for Chianti and Chianti Classico dates back to 1984, when Chianti Classico was still considered a sub-denomination of the vast Chianti D.O.C.G.

By law, Chianti Classico wines must be comprised of 80 to 100 percent Sangiovese and up to 20 percent other red grapes (both native and international varieties, most common of late being Canaiolo, Merlot and Cabernet Sauvignon). Beginning with the 2006 vintage, white wine grapes, such as Trebbiano and Malvasia, can no longer be used in Chianti Classico wine. Other Chianti Classico standards include: a minimum vineyard density of 3,350 vines per hectare (1,356 vines per acre); a maximum production level (yield) of 75 quintals of grapes per hectare (a quintal equals 3.34 tons per acre), the equivalent of 52.5 hectoliters of wine (559 U.S. gallons an acre); a minimum alcohol level of 12 percent for regular wine and 12.5 percent for Riservas; every aspect of wine production (bottling included) must be conducted within the production zone; and a minimum maturation period of 12 months for regular wine and 24 months (with at least three months of bottle aging) for Riservas.



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THE VINEYARDS AND TERRENO *(page 1 of 7)*

The nearly 46 hectares (114 acres) of vineyards owned by Castello di Volpaia are at 450 to 600 meters (1,300 to 2,130 feet) above sea level, making Volpaia the highest winery in the Chianti region. All the vineyards are on south-facing slopes, just down the hill from the village of Volpaia, and are fully exposed. Given its elevation, Volpaia's vineyards are well above the spring and autumnal fogs and frosts. During summer, temperatures soar by day and plunge at night and are essential to the ripening process. The slopes are continually graced by gentle breezes, which inhibit the development of morning frosts. All these factors combine to give Volpaia one of Tuscany's most distinctive microclimates.

According to the Stianti Mascheroni family, the earth at Volpaia is comprised mainly of light soil consisting largely of sandstone, a sedimentary rock from the Pliocene epoch (the period in the geologic timescale that extends from 5.332 million to 1.806 million years before present.) The porosity of the soil provides ample drainage, forcing roots to dig deep to find moisture and nutrients. This light, sandy soil, compared to clay soil, allows the vines to dig deeper given the relative lack of density compared to clay. Counter-intuitively, dry seasons do little harm to the vines due to their far-reaching root systems.

There are 18 different estate vineyards surrounding Volpaia. They are primarily planted to Sangiovese, although there is some Cabernet Sauvignon, Syrah, Merlot, Pinot Noir, Trebbiano, Malvasia Bianca del Chianti, Chardonnay and Sauvignon Blanc planted in specific sites suitable to each variety.

In the last 35 years, Volpaia has replanted about 80 percent of its vineyards on the slopes leading up to the village, increasing plant density, selecting different clones of Sangiovese suitable for the different soil, and implementing new training systems and pruning techniques to keenly focus on quality production, to lower the vines and to reduce the yield per hectare.

Volpaia is also committed to organic farming practices in all of its vineyards and complies with all the organic viticulture legislation (European community legislation, reg. CEE 2091/91; EU certification body, Q.C. & I. International Services) for the production of wine. Castello di Volpaia began practicing organic viticulture in the late 1990s and has been certified organic since the 2004 vintage.

All Castello di Volpaia wines are made exclusively from grapes grown in the Stianti Mascheroni family's vineyards on the hillsides

of Volpaia, with the exception of the Borgianni Chianti D.O.C.G. All elevations and exposures are averages, as all vineyards are positioned on slopes. All plantings are high-density (except two older vineyards).



COLTASSALA (*cole-tah-SAWL'-ah*)

The Coltassala vineyard shares its name and location with the villa that houses Volpaia's vinegar-making equipment. This vineyard faces both southwest and southeast, with two parcels spanning up two opposing hillsides that are separated by a seasonal creek. It was grafted over from various clones of Sangiovese to newer Sangiovese clones in 1977 when the vineyard was 10 years old. When grafting the Coltassala, the Stianti Mascheroni family selected the best Sangiovese clones available and increased the vineyard density to 5,698 vines per hectare (2,306 vines per acre). The first harvest was in 1980 when Volpaia made their first Super-Tuscan from 95 percent Sangiovese (and 5 percent Mammolo). Coltassala has been gradually replanted during the last 20 years to increase plant density and preserve an average vine age of 20 to 25 years. Grapes from Coltassala vineyard are used exclusively for the Coltassala bottling (since the 1998 vintage, a D.O.C.G. Chianti Classico Riserva).

Varieties Planted: Sangiovese (primarily) and Mammolo

Size: 3.53 hectares (8.72 acres)

Vine Age: Average of 20-25 years (ongoing plantings since the 1980s)

Soil: Sandstone

Elevation: 520 meters (1,700 feet)

Exposure: Southwest and southeast

Density: 5,698 vines/hectare (2,306 vines/acre)

Training: Guyot

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BALIFICO (bawl-ee-FEE'-co)

Located just east of Coltassala, the Balifico vineyard also shares its name and location with a villa. The vineyard was grafted over from older Sangiovese clones in 1982 when the existing vineyard was 10 years old. The technical approach for grafting was the same, but Volpaia planted Balifico to 35 percent Cabernet Sauvignon. Balifico has been gradually replanted during the last 20 years to increase plant density and preserve an average vine age of 20 to 25 years. The vines are fully exposed to south on light, sub-alkaline (pH 7.8), sandstone soil — ideal conditions for the grapes. Grapes from Balifico vineyard are used exclusively for the Balifico I.G.T. bottling.

Varieties Planted: Sangiovese; Cabernet Sauvignon (in two separate parcels)

Vine Age: Average of 20-25 years (ongoing plantings since the 1980s)

Soil: Sandstone

Sangiovese:

Size: 3.1 hectares (7.66 acres)

Elevation: 470 meters (1,542 feet)

Exposure: South-southwest

Density: 5,435 vines/hectare (2,200 vines/acre)

Training: Guyot

Cabernet Sauvignon:

Size: 1.92 hectares (4.74 acres)

Elevation: 450 meters (1,475 feet)

Exposure: Southwest

Density: 5,698 vines/hectare (2,306 vines/acre)

Training: Cordon spur



CASANUOVA

The pride of Volpaia is its library of old, local Sangiovese clones replanted in 2007 in Casanuova vineyard, located south of Balifico near the Casanuova villa. Here, Volpaia grows 23 different clones of Sangiovese that have been collected in the last 30 years during the process of replanting the winery's vineyards. Volpaia chose to take on this important project in order to preserve the genetic differences of local vines, and to avoid the risk of extinction of ancient clones. To this end, Casanuova is at the heart of Volpaia's massal selection efforts. (Massal selection involves choosing a number of outstanding vines from the vineyard and then propagating new vines from that budwood; the selection process continues from one generation to the next. The vines then are from the same family, with the same genes, but the individual plants are not identical.) Over the years, Volpaia has sent its plant materials to an organization in France specializing in massal selection who prepares the cuttings and then sends them back to Volpaia for planting in the vineyards. Casanuova is a vast project whose results won't be seen for at least 10 to 15 years.

Variety Planted: Sangiovese

Size: 0.56 hectare (1.38 acres)

Vine Age: Planted 2007

Soil: Sandstone

Elevation: 480 meters (1,575 feet)

Exposure: South-southeast

Density: 5,435 vines/hectare (2,200 vines/acre)

Training: Guyot

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THE VINEYARDS AND TERRENO: OTHER SANDSTONE-RICH VINEYARDS *(page 3 of 7)*

OTHER SANDSTONE-RICH VINEYARDS

Besides Coltassala, Balifico and Casanuova, there are nine other vineyards planted to Sangiovese at Volpaia, all of which play a vital role in the Chianti Classico D.O.C.G. and Chianti Classico Riserva D.O.C.G. bottlings. Because these vineyards possess light, sandstone soil, Volpaia focuses on cultivating Sangiovese here primarily with the guyot training system. (If applicable, other varieties and training systems are specified.) Eight of these vineyards are listed below. The ninth, Santa Caterina, is also planted to Merlot and is listed on the experimental vineyards page.

CAMPO A PITTI

“Campo a Pitti” means “field of Pitti” in Italian.

Elevation: 510 meters (1,675 feet)

Exposure: Southwest

Larger Parcel:

Size: 1.22 hectares (3 acres)

Vine Age: Planted 1972

Density: 2,564 vines/hectare (1,038 vines/acre)

Smaller Parcel:

Size: 0.64 hectare (1.58 acres)

Vine Age: Planted 1988

Density: 5,698 vines/hectare (2,306 vines per acre)



PRATOLINO

The vineyard (pictured above) takes its name from the villa located near it.

Size: 3.71 hectares (9.17 acres)

Vine Age: Planted 1997

Elevation: 470 meters (1,542 feet)

Exposure: South

Density: 5,006 vines/hectare (2,026 vines/acre)

CASETTO

Named after and located near the Casetto rental villa, a charming stone house with one of the loveliest views on the entire estate, just east of Prato vineyard and villa.

Size: 1.26 hectares (3.11 acres)

Vine Age: Planted 2002

Elevation: 500 meters (1,640 feet)

Exposure: Southeast

Density: 5,435 vines/hectare (2,200 vines/acre)



MONTANINO

Located across a small valley at almost the same elevation as the village of Volpaia, Montanino (pictured above) shares its home and name with an estate property recently turned into a small hotel managed by a Milanese couple who moved to Volpaia to help restore and run the property.

Size: 1.23 hectares (3.04 acres)

Vine Age: Planted 2004

Soil: Sandstone and clay with little rocks (the only red grape vineyard with this soil composure)

Elevation: 550 meters (1,800 feet)

Exposure: East-southeast

Density: 5,435 vines/hectare (2,200 vines/acre)

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THE VINEYARDS AND TERRENO: OTHER SANDSTONE-RICH VINEYARDS *(page 4 of 7)*

SANTA CATERINA VECCHIA

Volpaia's oldest vineyard ("vecchia" means "old" in Italian), named after the shrine of Saint Catherine of Siena (1347-1380), located near the vineyard.

Size: 0.38 hectare (0.94 acre)

Vine Age: Planted 1970

Elevation: 600 meters (1,970 feet)

Exposure: South

Density: 3,077 vines/hectare (1,245 vines/acre)

Training: Capovolto (single-arched cane)

CASAVECCHIA

Named after and located near the Casavecchia rental villa, an ancient house ("casa" means "house" in Italian; "vecchia" means "old" in Italian) with a tower tucked away in one of the quietest and most exclusive parts of the farm.

Size: 3.32 hectares (8.20 acres)

Vine Age: Planted 1973

Elevation: 470 meters (1,542 feet)

Exposure: Southwest

Density: 2,564 vines/hectare (1,038 vines/acre)

VIGNAVECCHIA

One of Volpaia's oldest vineyards ("vigna" means "vineyard" in Italian; "vecchia" means "old" in Italian).

Size: 1.4 hectares (3.46 acres)

Vine Age: Planted 1998

Elevation: 570 meters (1,870 feet)

Exposure: South-southwest

Density: 5,006 vines/hectare (2,026 vines/acre)



CAMPO A PRATO

"Campo a Prato" means "field of Prato" in Italian. The vineyard (pictured above) is located near the Prato villa.

Density: 5,556 vines/hectare (2,248 vines/acre)

Larger Parcel:

Size: 3.35 hectares (8.28 acres)

Vine Age: Planted 2005

Elevation: 550 meters (1,800 feet)

Exposure: South

Smaller Parcel:

Size: 2.4 hectares (5.93 acres)

Vine Age: Planted 2006

Elevation: 500 meters (1,640 feet)

Exposure: Southwest

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CASTELLO DI VOLPAIA

THE VINEYARDS AND TERRENO: CLAY-RICH VINEYARDS *(page 5 of 7)*

CLAY-RICH VINEYARDS

There are two vineyard sites at Volpaia which possess clay soil. Sangiovese grapes from these vineyards are also used in the Chianti Classico D.O.C.G. and Chianti Classico Riserva D.O.C.G. bottlings. The Stianti Mascheroni family purchased these two vineyards about 15-20 years ago to enrich their wines with structure and body.



SANTA MARIA NOVELLA

Located next to the Santa Maria Novella church where Nicolò and Annalisa Mascheroni Stianti were married in 2003, Santa Maria Novella vineyard shares its home with some of Volpaia's oldest olive trees. Volpaia and its higher-elevation vineyards are visible in the distance.

Variety Planted: Sangiovese

Size: 4.25 hectares (10.5 acres)

Vine Age: Planted 1994

Elevation: 470 meters (1,542 feet)

Exposure: East-southeast

Density: 5,682 vines/hectare (2,300 vines/acre)

Training: Cordon spur



CASTELLINO

This vineyard shares its name and location with the Castellino villa, located south of Casavecchia vineyard. When the winery lost approximately a half-hectare (1.24 acres) during a recent replanting, it was able to add a very small parcel of less than one hectare (pictured above) to Castellino in 2005.

Variety Planted: Sangiovese

Size: 4.64 hectares (11.47 acres)

Vine Age: Planted 2000, 2005

Elevation: 400 meters (1,312 feet)

Exposure: South

Density: 5,006 vines/hectare (2,026 vines/acre)

Training: Guyot

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CASTELLO DI VOLPAIA

THE VINEYARDS AND TERRENO: EXPERIMENTAL VINEYARDS *(page 6 of 7)*

EXPERIMENTAL VINEYARDS

Castello di Volpaia has three field experiment sites for growing Merlot, Syrah and Pinot Noir. All of these vineyards are located west of the picturesque, cypress-tree-lined road leading up to the village of Volpaia. The Syrah and Merlot vineyards are 15-20 years old and fully expressing themselves; Volpaia uses these grapes in the Chianti Classico. The winery is considering making new wines from the Pinot Noir in the future.



CAMPO ALLA FONTE

This vineyard is one of the highest-elevation vineyards in Volpaia, as is it located toward the top of the hillside just south-southeast of the village walls (pictured above).

Variety Planted: Syrah
Size: 1.2 hectares (2.97 acres)
Vine Age: Planted 1991
Soil: Sandstone and clay with little rocks
Elevation: 570 meters (1,870 feet)
Exposure: South-southwest
Density: 5,698 vines/hectare (2,306 vines/acre)
Training: Guyot

DOCCIOLA (doe-SHOW'-lah)

Variety Planted: Pinot Noir
Size: 1.45 hectares (3.58 acres)
Vine Age: Planted 1986
Soil: Sandstone and clay with little rocks
Elevation: 540 meters (1,770 feet)
Exposure: Southwest
Density: 5,698 vines/hectare (2,306 vines/acre)
Training: Guyot



SANTA CATERINA

Named after the shrine of Saint Catherine of Siena (1347-1380), located near the vineyard. Photo is of Campo a Prato in foreground with Santa Caterina (left) and Docciola (right) in the distance.

Varieties Planted: Sangiovese and Merlot
Vine Age: Planted 1998
Soil: Sandstone
Elevation: 570 meters (1,870 feet)
Training: Guyot
Sangiovese:
Size: 3.04 hectares (7.51 acres)
Exposure: South-southwest
Density: 5,006 vines/hectare (2,206 vines/acre)
Merlot:
Size: 1.67 hectares (4.13 acres)
Exposure: Southeast
Density: 5,435 vines/hectare (2,200 vines/acre)

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THE VINEYARDS AND TERRENO: BIANCO-FOCUSED VINEYARDS *(page 7 of 7)*

BIANCO-FOCUSED VINEYARDS

At the highest vineyards on the property just north-northwest of the village, Volpaia grows its white wine varieties.



TORNIELLO

Torniello is the mother of the Bianco di Volpaia (not imported to the U.S. market).

Varieties Planted: Chardonnay, Sauvignon Blanc (equal parts of both)

Size: 1.25 hectares (3.09 acres)

Vine Age: Planted 1984

Soil: Sandstone and clay with very tiny rocks

Elevation: 650 meters (2,130 feet)

Exposure: West-southwest

Density: 5,698 vines/hectare (2,306 vines/acre)

Training: Guyot



CASALINO

Casalino vineyard is where Castello di Volpaia grows grapes for the production of its Vinsanto. The soil is mainly composed of a mixture of clay and sandstone with very tiny rocks. The high altitude and greater temperature change between night and day are the perfect conditions to extract a great variety of perfumes of the white grapes.

Varieties Planted: Trebbiano and Malvasia Bianca del Chianti

Size: 0.62 hectare (1.53 acres)

Vine Age: Planted 1988

Soil: Sandstone and clay with very tiny rocks

Elevation: 650 meters (2,130 feet)

Exposure: South

Density: 5,698 vines/hectare (2,306 vines/acre)

Training: Guyot

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CASTELLO DI VOLPAIA

WINEMAKING AT VOLPAIA *(page 1 of 2)*

Winemaking at Volpaia has always been intent on preserving the region's traditions and respecting the terroir — long before such trends in returning to the past emerged. In 1980, Volpaia was one of the first wineries to produce what later became known as a Super-Tuscan (the Coltassala). By the late 1990s, when other producers were moving toward wines in the “international style” and Super-Tuscans were in great fashion, Volpaia returned to producing its flagship, Coltassala, as a Chianti Classico Riserva.

THE VENDEMMIA

The “vendemmia,” or “harvest,” begins in late July to early August with a green harvest when pickers move through the vines to remove excess clusters. This ensures concentration and ripeness in the remaining clusters, which remain on the vine until they are fully matured.

The first varieties to ripen on the Volpaia estate are Chardonnay and Pinot Noir, usually in early September. Later in September, pickers move onto Merlot and Syrah, then finish Sangiovese and Cabernet Sauvignon by the first half of October.

Because Volpaia's vineyards are planted between 450 and 600 meters (1,300 and 2,130 feet) — the highest in the region — the pickers are able to harvest later in the season, as well as later in the day, from 8 a.m. to 5 p.m. Each vineyard is hand-picked twice to allow those clusters that had not yet achieved perfect ripeness more time to do so. In an effort to get the fruit to the cellars in optimum condition, the grapes are carried in boxes that never exceed 15 to 20 kilograms (33 to 44 pounds) each. Using the containers also makes it easier to select which grapes will go into the Riserva. The containers are loaded onto a specially designed, five-tire trailer and delivered to the cellars within 10 minutes.



Volpaia's specialized tanks are divided into two separate parts. Once enough color and flavor have been extracted from the grapes in the top portion of the tank (pictured above the catwalk), the juice is separated from the must by gravity, and goes into the bottom part of the tank (below the catwalk) to finish fermentation.

BACK AT THE WINERY

As soon as the grapes arrive at the winery, they are sorted and destemmed. After destemming, the grapes are then delicately pressed, just to break the skins, and this must is immediately transferred to temperature-controlled, stainless-steel vats that hold 60 to 120 hectoliters (1,585 to 3,170) gallons. These specialized vats are divided into two separate tanks stacked on top of one another. The top tank is the first stop for the grapes — they are chilled down to eight degrees Celsius (46 degrees Fahrenheit) for a two-day cold soak, and natural fermentation begins gently, as the temperature rises after the cold soak. (The gradual increase in temperature results in more complex flavors in the finished wine.) The top tank is also equipped with pistons to gently punch down the cap from above. Once enough color and flavor have been extracted, the juice is separated from the must by gravity, and goes to the bottom tank to finish fermentation.

MOVING AND AGING

Once initial fermentation is complete, the wine is moved to the barrel cellars, all of which are located in historic buildings throughout the village and are diverse in shape and size. In keeping with its efforts to protect the original structures, Castello di Volpaia created an underground “wineduct” — a labyrinth of



Volpaia's “wineduct” located beneath the village's streets transports the wine delicately from tank to barrel.

stainless-steel pipes hidden far beneath the streets of Volpaia — which transports wine delicately from tank to barrel. Depending on the wine, malolactic fermentation and aging occur in either 30-hectoliter (800-gallon) Slovenian or French oak casks or in 225-liter (60-gallon) French oak barrels. The percentage of new oak depends on the vintage and intensity of fruit at harvest. The French casks are produced by Filippo Gamba, the French barriques by Seguin Moreau; both are medium toasted.

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WINEMAKING AT VOLPAIA *(page 2 of 2)*

This process takes 12 to 24 months depending on the wine:

Chianti Classico: 12 to 16 months in Slovenian oak casks, plus three months in bottle.

Chianti Classico Riserva: 24 months in oaks casks (Slovenian, French) and French barriques (in a proportion that ranges from 80/20 to 50/50 depending on the vintage), plus six months in bottle.

Balifico and Coltassala: 24 months in French barriques, plus six months in bottle.



Barriques aging in one of the winery's many cellars located beneath the original buildings of Volpaia.

The wine is aged in cellars located beneath the village's ancient buildings — in the Church of San Lorenzo, the Commenda and the Via Castellana. These cellars offer the perfect temperatures and humidity levels to allow the wine to evolve with great elegance and complexity. Once the wines have finished aging, they are lightly fined, filtered and bottled on Volpaia's state-of-the-art bottling line that was completely renovated in 2005. The bottles are left to rest in the cellars below Palazzo Canigiani where, in the dark and at a controlled temperature, the wine blends and develops its distinct characteristics.

HOUSE STYLE

Many factors contribute to the Castello di Volpaia style — high altitude, sandy soil, mixed hardwood and riparian forests, climate, southerly exposure of the vineyards and more. Volpaia Sangioveses are soft, round and fresh — the winery strives to avoid overripe characteristics in all of its wines and doesn't mask the quality of the fruit with too much new oak. The wines are meant to be enjoyed with food, and bright acidity wrapped in wild cherries is their hallmark. The wines possess a floral component and red fruits on the nose, bright acidity on the palate to preserve freshness as well as fine-grain tannins, and lively cherries and tannins on the finish. The winery aims to capture the true characteristics of Sangiovese using the

latest, quality winemaking methods while paying homage to this distinctive site where wines have been crafted since the 12th century. Winemaker Lorenzo Regoli seeks harmony and balance in healthy grapes to achieve graceful yet powerful wines. Consulting winemaker Riccardo Cotarella brings technical innovation and new ideas, as well as suggestions during the final blending process.

ORGANICS

Volpaia is also committed to organic farming practices in all of its vineyards and complies with all the organic viticulture legislation (European community legislation, reg. CEE 2091/91; EU certification body, Q.C. & I. International Services) for the production of wine. Castello di Volpaia began practicing organic viticulture in the late 1990s, and the wines have been certified organic since the 2004 vintage.



The Trebbiano and Malvasia grapes that go into the Vinsanto are hung from chains tied to rafters in the Vinsantaia and dried for approximately five months.

VINSANTO

Since the Middle Ages, "Vin Santo," or "holy wine," has been an important part of Tuscan wine history, and it is still produced using the same labor-intensive process that was used hundreds of years ago. Toward the end of the growing season, before Volpaia harvests its white grapes, the winery picks the best bunches of Trebbiano and Malvasia Bianca del Chianti to go into the Vinsanto. The grapes are taken to the winery's Vinsantaia, a special attic where the bunches are hung from chains tied to the rafters and dried. The grapes are never touched during the maturation process. In the February following harvest, once the grapes' sugar levels are high enough, they are pressed and the juice is put through a natural process of clarification. The highly-concentrated must is then fermented in small caratelli oak barrels already containing "madre," or "mother" in Italian — a remnant of the thick residue left over from Vinsanto that has already been bottled — for at least five years.

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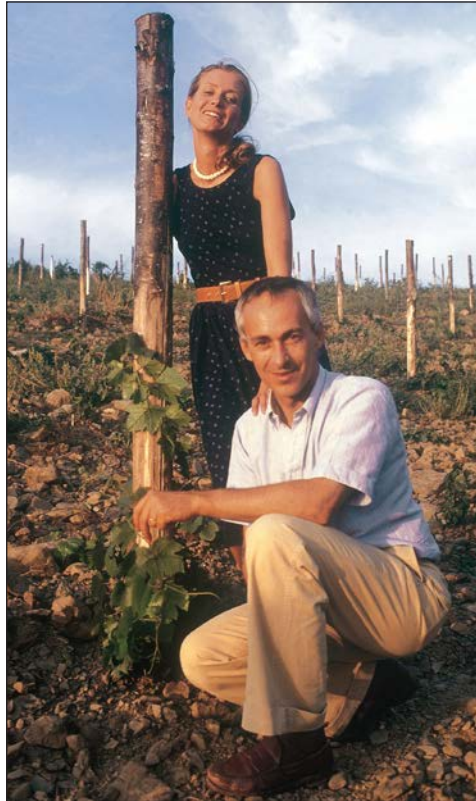
BIOGRAPHIES *(page 1 of 3)*

CARLO MASCHERONI AND GIOVANNELLA STIANTI MASCHERONI

The husband and wife team of Carlo and Giovannella own and oversee the myriad operations of Castello di Volpaia. Carlo and Giovannella are products of their regions, feeling a natural draw to the land and their village. Their partnership is based on mutual admiration and on a respect for their environment, their heritage and their commitment to bottling the best-quality wines their estate can produce. Their combined vision and entrepreneurial spirit have made Volpaia into one of the most admired and internationally acclaimed wineries in the region.

Carlo was born in Monza, near Milan, in 1940, the second child of eight brothers. As a young man, Carlo was an passionate yachtsman, spending much of his free time racing in the Mediterranean or traversing the world's oceans. It was while Carlo was away on one of his sailing adventures that he met Giovannella in the seaside holiday village of Versilia. On land, Carlo studied law at the Catholic University of Milan and later took a job as a corporate attorney in Milan.

Giovannella was born in Florence in 1947, the third child amongst three brothers. Her father, Raffaello Stianti, was one Italy's preeminent printers and bookbinders and a man who adored his daughter. On the occasion her fifteenth birthday Raffaello presented Giovannella with an 18th-century Florentine ring in



(Above) Owners Giovannella and Carlo Stianti Mascheroni in late 1980s, after they embarked on their new venture, Castello di Volpaia.

(Below) Giovannella leads one of her cooking classes. The professional kitchen is located in one of the town's oldest buildings.



the shape of two foxes. ("Volpaia" means "fox's lair" in Italian), thus, in Giovannella's opinion, "sealing her destiny."

After completing high school, Giovannella entered the International Interpreters School. Not much later she went to work for RAI, the Italian national radio and television company. In 1972, following her initial meeting of Carlo, Carlo left to sail across the Atlantic on the 1972 OSTAR (Observer Single-handed Trans-Atlantic Race). Upon Carlo's return, the couple became engaged, were married and relocated to Milan. As a wedding gift, Giovannella's father presented the newlyweds with the Volpaia estate, which he began purchasing in 1966. In 1974, the couple had their first child, Nicolò, followed by their daughter, Federica, in 1976.

By the mid-1970s, Carlo and Giovannella decided to commit their considerable energies toward modernizing the winery and producing world-class wines — all without altering the external structure of their 11th-century village. The process of achieving their desired level of quality has been a decades-long process.

Along the way, Carlo became the first non-Tuscan to be elected president of the Consorzio Vino Chianti Classico in 1997. (Castello di Volpaia was one of the founding members of the first Consorzio in 1924.) In 2000, Giovannella launched her cooking school to not only educate visitors about

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CASTELLO DI VOLPAIA

BIOGRAPHIES *(page 2 of 3)*

Tuscan-style cooking and hospitality, but to keep the traditions of the region's cuisine alive.

Carlo and Giovannella are the driving forces behind the winery. (Carlo practices corporate law in Milan, and dedicates every weekend and all his other free time to Volpaia.) They view Volpaia as a life-fulfilling project, which is deeply rooted in local traditions while simultaneously developing a broader, global point of view. Both enjoy travel and make a point to attend wine events worldwide. They also continue to enjoy sailing together with their children, Nicolò and Federica.



The Stianti Mascheroni family: Carlo, Giovannella, Nicolò and Federica in one of Volpaia's 18 estate vineyards, Santa Caterina (2007). Planted primarily to Sangiovese, there is some Cabernet Sauvignon, Syrah, Merlot, Pinot Noir, Trebbiano, Malvasia Bianca del Chianti, Chardonnay and Sauvignon Blanc planted in specific sites suitable to each variety. The family began farming their vineyards organically in the 1990s, and the wines were certified organic beginning with the 2004 vintage.

NICOLÒ MASCHERONI STIANTI

Carlo and Giovannella's son, Nicolò, was born in Florence in 1974. He attended high school in the United States, graduating in 1992 from the Cambridge School of Weston in Weston, Mass. He later attended Boston University, participating in the School of Management (SMG) program. While living in Boston, he worked as a waiter in the city's North End.

When he returned to Italy, Nicolò earned his bachelor's degree in economics and legislation from the Bocconi University in Milan in 1998. After graduation, he worked for a consulting company in Milan, which was owned by a Bocconi professor. In 1999, Nicolò was hired by one of Italy's top publishing companies, specializing in luxury goods and financial information. (The company is a partner of the Dow Jones group in Italy.) Within seven years, he was elevated to CEO of a controlled firm in charge of all electronic publications. In 2001, he became an assistant professor in the strategy department at the Bocconi School of Management.

Although his executive career in Milan was excellent, Nicolò's passion for Volpaia prevailed in 2007; he now sits on the board of

directors at the publishing company so he can dedicate most of his time to the family business. Nicolò met his wife, Annalisa, in high school, but they did not date until college; they were married in 2003. The couple divides their time between Milan and Volpaia. Like his father, Nicolò is an avid sailor and enjoys many outdoor activities. In time Nicolò will assume leadership of Volpaia.

FEDERICA MASCHERONI STIANTI

Born in Florence in 1976, Carlo and Giovannella's daughter, Federica, took

her earliest degrees in Milan. In 1995, she went to Florence, where she earned another degree in technical restoration in 1998. In 2000, Federica went to work at the university in Arezzo in the *Restauro e Conservazione dei Beni Artistici*, where she completed her lessons in painting restoration in 2007 with full degrees and top honors. Federica worked as a painting and fresco restorer in Florence and assisted her family at Castello di Volpaia with public relations and events.

In May 2007, the Stianti Mascheronis purchased Prelius estate in Tuscany's Maremma region, which includes a high-density vineyard with sandy soil planted to Cabernet Sauvignon, Cabernet Franc, Merlot and Sangiovese. Federica now devotes herself entirely to the management of this new winery project.

LORENZO REGOLI, WINEMAKER

Lorenzo Regoli is Volpaia's vineyard manager and first resident winemaker. He joined the winery in 2000.

Lorenzo was born in Rapolano, Italy (Siena province), in 1970. He graduated in 1996 with top honors in the field of agricultural science from the University of Florence. His area of expertise is in the study of Sangiovese and Sangiovese clones. After writing his final university paper entitled "Research into the selection

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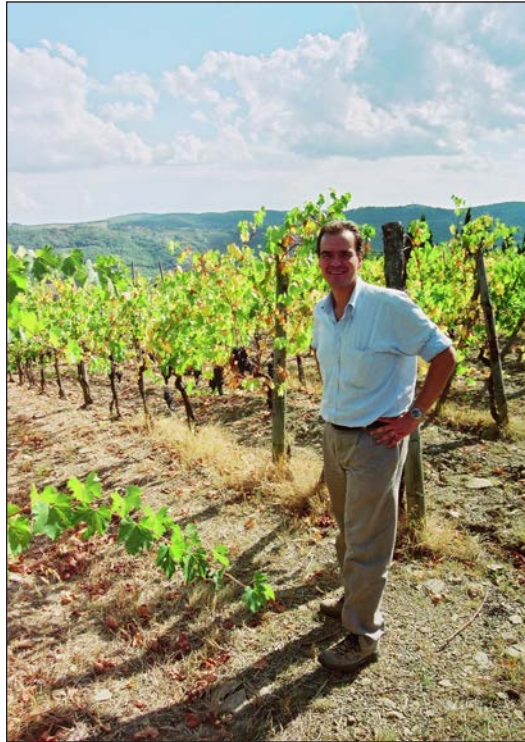
of Sangiovese clones,” Lorenzo collaborated with the University of Florence for two years to continue to write and publish numerous scientific papers on this varietal. (Part of his studies were published in several scientific journals.)

Lorenzo joined Volpaia after serving three years as a technical director at Livio Felluga in northern Italy’s Friuli region. Chosen from a long and impressive list of applicants, Lorenzo has made many improvements at Volpaia due to his expertise with Sangiovese clones, his attentiveness and his quick, daily responses in both the vineyards and the cellars. A skilled botanist, Lorenzo has dedicated many hours on nights and weekends to cultivating a stunning garden at Volpaia’s Casanuova property, where he lives with his wife and two children.

RICCARDO COTARELLA, CONSULTING WINEMAKER

Born in Monterubiaglio, near Orvieto, on July 2, 1948, Riccardo Cotarella is a valued addition at Volpaia, bringing technical innovation, new ideas and suggestions during the final blending process. (He joined Volpaia in 2001.)

Riccardo’s family has been involved in the wine business for generations. In 1968, he took a diploma from the Conegliano Veneto in enology and viticulture. Throughout the 1980s, Riccardo worked as a freelancer gathering a broader understanding of all aspects of Italian winemaking. Today, he is a university lecturer in business



(Above) Winemaker Lorenzo Regoli photographed in Volpaia’s Santa Caterina vineyard. Lorenzo seeks harmony and balance in healthy grapes to achieve graceful yet powerful wines.

(Below) Consulting Winemaker Riccardo Cotarella brings technical innovation and new ideas, as well as suggestions during the final blending process.



administration at Tuscia University in Viterbo in the department of agriculture, enological and viticultural studies. Riccardo is also chairman of the tasting panel at the Chamber of Commerce in Terni where he certifies the quality and standards of Orvieto D.O.C. and Colli Amerini D.O.C. wines. Riccardo regularly participates on the tasting panel for Est! Est!! Est!!! di Montefiascone D.O.C. wines.

In recent years, Riccardo has received many prestigious awards. In 1998, Robert M. Parker named Riccardo one of the most influential personalities of the last 20 years. Parker described Riccardo as, “...a gregarious, highly talented oenologist...Italy’s answer to France’s Michel Rolland.” In 2001, he was named Winemaker of the Year by Wine Enthusiast and earned a Business and Culture Award from the Italy-America Chamber of Commerce in New York; in 2002, he was named Best Italian Oenologist by Associazione

Italiana Sommelier and Gran Medaglia di Cangrande in Lazio; in 2004, he received the Winemaker Career Award from the Commune di Aldeno in Trento, and in 2007, Riccardo was named Best Worldwide Oenologist by VeronaFiere, Vinitaly.

Riccardo consults for 57 wineries (Feudi di San Gregorio, Azienda Agricola San Patrignano and Castello Banfi, among them) of which six are in Tuscany (two in Montalcino, one in Montepulciano). He has chosen to work at only one in the Chianti Classico: Castello di Volpaia.

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