



CASTELLO DI VOLPAIA

2004 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 Campo a Pitti, Casavecchia, Casetto, Castellino, Campo a Prato, Pratolino, Santa Caterina, Santa Caterina Vecchia, Santa Maria Novella, Vignavecchia

CULTIVATION Certified organic

VINES PLANTED 1970–2002

SOILS

All vineyards have light soils consisting of sandstone except Castellino (clay) and Santa Maria Novella (clay).

On slopes between 1,300–1,970 ft.

ELEVATION South, southeast, southwest

EXPOSURE 1,038–2,306 vines/acre

DENSITY

TRAINING

Volpaia uses the guyot training system in all its vineyards except Santa Caterina Vecchia (single-arched cain) and Santa Maria Novella (cordon spur).

VINTAGE NOTES

April and May temperatures were below average, delaying budbreak. Fortunately, May was also rainy, allowing the vines to build up reserves of water for the warm summer months. It became apparent early in the season that yields would be very high in 2004, and Castello di Volpaia worked hard in the vineyards to ensure that the vines stayed healthy and well-balanced. Excellent September temperatures meant that the grapes kept their aromas. Harvest began in late August, while the late-ripening grapes were harvested at the end of September. Despite rain just before harvest, all the grapes were very healthy when they arrived in the cellars.

HARVEST DATES September 10–October 10, 2004

BARREL AGING 24 months — 80% in oak casks (combination of Slovenian and French), 20% in new French oak barriques from Seguin Moreau

CASE PACK 12/750ml

PRODUCTION 6,500 cases (total) / 1,250 cases (imported into U.S.)

ALCOHOL / T.A. / R.S. 13.0% / 5.3 g/L / 1.7 g/L

TASTING NOTES

The Chianti Classico Riserva has a ruby red hue with a trace of garnet color. The nose is elegant, displaying hints of spice and fruit. This is a well-structured wine with smooth tannins and a long finish.

CASTELLO DI VOLPAIA

Radda in Chianti

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