



CASTELLO DI VOLPAIA

2004 COLTASSALA CHIANTI CLASSICO RISERVA DOCG



COMPOSITION 95% Sangiovese, 5% Mammolo

VINEYARD Coltassala (*cole-tab-SAWL-ah*) vineyard shares its name and location with the villa that houses Castello di 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, Volpaia selected the best Sangiovese clones available and increased the vineyard density to 2,306 vines/acre. The first harvest was in 1980 when Castello di Volpaia made their first Super-Tuscan from 95% Sangiovese and 5% Mammolo. The Chianti Classico appellation followed suit, closing the quality gap between Chianti Classico and Super-Tuscans. Now Coltassala is a Chianti Classico Riserva D.O.C.G. *cru* even though it's the same Super-Tuscan wine of the 1980s.

CULTIVATION VARIETIES Sangiovese (primarily), Mammolo
ACRES PLANTED 8.72

AGE OF VINES Average of 20–25 years old. Ongoing replanting since the 1980s.

SOILS / ELEVATION Light; sandstone / 1,700 ft.

EXPOSURE / DENSITY South / 2,306 vines/acre

TRAINING Guyot

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 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. Despite rain just before harvest, all the grapes were very healthy when they arrived in the cellars.

HARVEST DATES October 5–10, 2004

BARREL AGING 18 months in new French oak from Seguin Moreau
BOTTLED December 27, 2006

CASE PACK / PRODUCTION 6/750ml / 2,400 cases (total) / 500 cases (imported into U.S.)

ALCOHOL / T.A. / R.S. 13.0% / 5.2 g/L / 1.8 g/L

TASTING NOTES The Coltassala has a vivid ruby color. This is a well-structured, complex wine with an elegant nose and hints of vanilla, cacao and fruit.

CASTELLO DI VOLPAIA

Radda in Chianti

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

The first Super-Tuscans were created in the 1970s by Chianti producers who rejected government mandates that determined which grapes were required to go into their wine, especially white grapes like Malvasia and Trebbiano. The Super-Tuscans were also treated differently from Chianti, aged in small French barriques rather than in large Slovenian casks. Because they did not follow DOC regulations, the Super-Tuscans were entitled only to the lowest official designation of the time — *vino da tavola*. It wasn't until 1994 that the government recognized the high quality of the Super-Tuscans and gave the wine its own category — IGT (*Indicazione Geografica Tipica*).