



CASTELLO DI VOLPAIA

2003 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 90% Sangiovese, 10% Merlot and Syrah

VINEYARDS Campo a Pitti, Campo alla Fonte (Syrah), Casavecchia, Casetto, Castellino, Campo a Prato, Pratolino, Santa Caterina (Merlot and Sangiovese), 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).

ELEVATION On slopes between 1,300–1,970 ft.

EXPOSURE South, southeast, southwest

DENSITY 1,038–2,306 vines/acre

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 2003 was an exceptional year despite unusual weather conditions. On April 5 an unseasonable and hard frost destroyed 20% of the new buds. Although there was little rainfall throughout the summer and high temperatures starting from May that reached up to 95°F in July and August, the grapes matured perfectly and were ready to harvest early with high levels of polyphenols. Production was 40% lower than average, but the 2003 Castello di Volpaia wines are a wonderful color, have great structure and will undoubtedly prove to age very well.

CASE PACK 12/750ml

PRODUCTION 4,167 cases

ALCOHOL / TA / pH / RS 13.5% / 5.3 g/L / 3.52 / 1.5 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.

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Radda in Chianti

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