



CASTELLO DI VOLPAIA

2001 VINSANTO DEL CHIANTI CLASSICO DOC



The Vinsanto del 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

Trebbiano, Malvasia Bianca del Chianti

VINEYARD
CULTIVATION
ACRES PLANTED
VINES PLANTED
ELEVATION
DENSITY
TRAINING

Casalino
Certified organic
1.55
In 1988 to 50% Trebbiano and 50% Malvasia del Chianti
2,000 feet
2,306 vines/acre
Guyot

VINTAGE NOTES

2001 had a typical summer with a very hot September causing the grapes to ripen early

HARVEST DATES

September 20–27, 2001

HISTORY

Since the Middle Ages, *vinsanto* has been an important part of Tuscan wine history. There are many theories about the origin of its name. A legend from Siena tells of a friar who in 1348 cured the sick with the wine normally used by the brothers to celebrate mass. Word spread that this was a miraculous wine, leading to the name "*santo*" or "holy"—although another less picturesque explanation cannot be ruled out, which is simply the association of this wine with its customary use during the mass. The recognition of the DOC Vin Santo del Chianti in August 1997 marked an important stage in the quality evaluation of this highly traditional Tuscan wine.

VINIFICATION



Vinsanto is still produced using the same labor-intensive process that was used hundreds of years ago. Towards the end of the growing season, before Volpaia harvested its white grapes, the winery picked the best bunches of Trebbiano and Malvasia to go into the Vinsanto. The grapes were taken to the winery's *vinsantaia* (left), a special attic where the bunches were hung from chains tied to the rafters and dried. The grapes are never touched during the maturation process. The windows were kept open in the *vinsantaia* for the next few months, ensuring that the air in the large room was constantly being circulated. In February, once the grapes' sugar reaches optimum levels, they were pressed and the juice put through a natural process of clarification. The highly-concentrated must was then fermented in small *caratelli* oak barrels already containing "madre" or "mother"—a remnant of the thick residue left over from Vinsanto that had already been bottled—for six years.

PRODUCTION

150 cases (12/375ml) total / 12 cases imported

ALCOHOL / T.A. / pH / R.S.

15.05% / 7.53g/L / 3.48 / 150g/L

TASTING NOTES

The Vinsanto has a rich, amber color. It is a luscious, balanced wine with an intense, spicy, long nose.

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Radda in Chianti

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