



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.



CASTELLO DI VOLPAIA

2017 CHIANTI CLASSICO RISERVA DOCG

COMPOSITION	100% Sangiovese
VINEYARDS	Casavecchia, Casetto, Castellino, Campo a Prato, Pratolino, Santa Caterina, Santa Maria Novella, Vignavecchia
CULTIVATION	Certified organic
VINE AGE	Planted 1970-2002
SOIL	All vineyards have light soil consisting of sandstone except Castellino and Santa Maria Novella, which are composed of clay.
ELEVATION	On slopes between 400-600 meters (1,300-1,970 feet)
EXPOSURE	South, southeast, southwest
DENSITY	1,038-2,306 vines/acre
TRAINING	Guyot

VINTAGE NOTES A record year for heat and drought throughout the growing season. This condition presented extremes which began early bud break in the vineyard, followed by a spring frost over late April. The frost affected the lower portions of the Volpaia estate. Spring and summer months were dry with higher than average temperatures. Rainfall in mid-September helped the grapes achieve complete ripeness of tannins and other phenolic compounds despite low yields.

HARVEST DATES September 11 - October 28

BARREL AGING 24 months in oak casks (combination of Slovenian and French) and minimum 3 months in bottle.

ALCOHOL / TA / RS 14% / 5.7 g/L / 0.7 g/L

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



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Radda in Chianti

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