



CASTELLO DI VOLPAIA

2018 CHIANTI CLASSICO DOCG



The 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 90% Sangiovese, 10% Merlot

VINEYARDS Campo a Pitti, Casavecchia, Casetto, Castellino, Campo a Prato, Montanino, Pratolino, Santa Caterina, Santa Maria Novella and Vignavecchia

CULTIVATION Certified organic

VINE AGE Planted 1972-2004

SOIL All vineyards have light soil consisting of sandstone except Castellino and Santa Maria Novella, which are composed of clay, and Montanino, which is composed of sandstone and clay.

ELEVATION On slopes between 397-570 meters (1,300-1,870 feet)

EXPOSURE A range of southern exposures

DENSITY 2,564-5,682 vines/hectare (1,038-2,306 vines/acre)

TRAINING Guyot

VINTAGE NOTES March was warm, but April and May were very cold and rainy. Good weather started from June 10 to the end of the month. The beginning of July was very warm and dry. Intense warmth from mid-July to end of August, interspersed with some rain, guaranteed the right humidity for the soil. September and mid-October brought good weather with some scattered rain. Blooming was delayed for 10 days as well as flowering. In June, the vines started a sudden and vigorous development. Veraison began with some delay and continued fairly slowly. Harvest started a few days later compared to the previous years.

HARVEST DATES September 18 - October 12

BARREL AGING 12 months in Slavonian casks

ALCOHOL / TA / RS 14.5% / 5.4 g/L / 0.5 g/L

TASTING NOTES The Chianti Classico has a vivid ruby color and a strong nose of fresh red fruit with hints of cherry. This is a well-structured wine with a fruity finish.



ORGANIC GRAPES

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