



COMPAGNIA DI  
**VOLPAIA**

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2018 CITTO TOSCANA IGT



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| <b>COMPOSITION</b>   | Mostly Sangiovese with some Cabernet Sauvignon  |
| <b>VINEYARDS</b>     | Estate vineyards in the Chianti Classico and Maremma regions of Tuscany   |
| <b>CULTIVATION</b>   | Certified organic   |
| <b>VINIFICATION</b>  | The grapes were destemmed and crushed, then fermented in stainless-steel vats for 10 days at 26 C to 30 C (80 F to 86 F). After eight days, the juice was drained off the skins. Malolactic fermentation occurred in stainless steel. |
| <b>PRODUCTION</b>    | 5,000 cases (12/750ml)  |
| <b>ALCOHOL</b>       | 13.5%   |
| <b>TA</b>            | 5.65g/L   |
| <b>pH</b>            | 1.5   |
| <b>TASTING NOTES</b> | The 2018 Citto is a vivid ruby color. This generous, silky wine displays ripe fruit aromas with intense cherry and red berry flavors on the palate.   |

In the Tuscan dialect, "Citto" means "a young boy." In the tradition of Bordeaux Châteaux — Mouton Rothschild has its Mouton Cadet, Cheval Blanc has its Petit Cheval — Castello di Volpaia has its Citto.



ORGANIC GRAPES

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*Radda in Chianti*

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