



"The 2017 Chianti Classico Riserva Castello di Volpaia is an immensely rewarding, inviting wine. Juicy and racy, with no hard edges, the Riserva captures the allure of this warm, dry year. There is plenty to like in the 2017, starting with its depth and volume, I won't be surprised if the Riserva turns out to be even better than this note suggests. Sweet red fruit, cedar and blood orange give the 2017 striking aromatic intensity and lift."

Antonio Galloni, September 2020



CASTELLO DI VOLPAIA CHIANTI CLASSICO RISERVA DOCG 2017

ABOUT THE WINERY

Castello di Volpaia is located in an 11th century village that bears the same name. It sits on a hilltop just north of the town of Radda in Chianti, 2,024 feet above sea level, in the heart of the Chianti Classico region. One of the most historical wineries of the region, Volpaia is owned by the Mascheroni-Stianti family and benefits from some of the highest altitude southern exposure vineyards of the area, delivering certified organic Sangiovese- based wines of finesse and elegance with a terroir approach.

ABOUT THE WINE

A pure expression of the best Sangiovese in the Volpaia estates, 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.

KEY SELLING POINTS

- Produced within the 11th century historic walled village Volpaia, commune of Radda in Chianti
- Made from 100% Certified Organic Estate Grown Grapes
- At 2,000 feet, this is one of the highest-elevation wineries in the Chianti region
- The 2015 vintage, at 96 points, was #3 on Wine Spectator's Top 100 of 2018. The 2016 vintage scored 97 points.

TECHNICAL DETAILS

Varietal Composition: 100% Sangiovese

Aging: 24 months in oak casks (combination of Slavonian and French), followed by 3 months in bottle

