

CASTELLO DI VOLPAIA

2019 II PURO, CHIANTI CLASSICO GRAN SELEZIONE



"Il Puro" (The Pure) it's pure indigenous Sangiovese from the vineyard of Casanova, located at 1470 feet above the sea level, on the South facing slope of Volpaia between the celebrated vineyards of Coltassala and Balifico. Here we organically grow 25 clones of Sangiovese indigenous of Volpaia and reproduced from over 60 years old vines to preserve the local genetic diversity.

The 2006 vintage is the first selection from the vineyard Casanova that has given birth to "Il Puro": 100% sangiovese, 100% indigenous clones, 100% organic, 100% Chianti Classico, zero emissions of CO2. "Il Puro" is the demonstration of how the vinification of pure Sangiovese in the Chianti Classico gives the most true and authentic representation of the territory.

COMPOSITION 100% Sangiovese

VINEYARD Casanova

CULTIVATION Certified organic

SIZE 0.56 hectare (1.38 acres)

VINE AGE Planted 2001

CLONES 25 indigenous Sangiovese clones

SOIL Sandstone

ELEVATION 480 meters (1,575 feet)

EXPOSURE South-southeast

DENSITY 5,435 vines/hectare (2,200 vines/acre)

TRAINING Guyot

VINTAGE NOTES March was hot, followed by a cold and wet April and May. Good

weather began on June 10 and lasted until the end of the month, with early July being very hot and dry. From mid-July to the end of August, the heat was sometimes intense with occasional rain that kept the soil moist. The weather was mostly beautiful from September to the

first half of October, with occasional rainfall.

HARVEST DATE October 7th

BARREL AGING 18 months in new French oak (Allier)

CASE PACK 1/750 ml (wooden box)

ALCOHOL / TA 14% / 5.4g/L

by fresh notes of cherry and violet typical of the Sangiovese, accompanied by hints of vanilla and cacao. The mouth is soft, silky, intriguing with a fruitful aftertaste and an extremely long finish.



