



CASTELLO DI VOLPAIA

2022 CHIANTI CLASSICO DOCG

WINERY

Family-owned since 1967, located on a hilltop north of the town of Radda, 2,024 feet above sea level, highest vineyards in the Chianti Classico region.

WINE

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.

VINEYARDS

At 2,000 feet, this is one of the highest-elevation wineries in the Chianti region. Produced within the 11th century historic walled village Volpaia, commune of Radda in Chianti.

VINTAGE NOTES

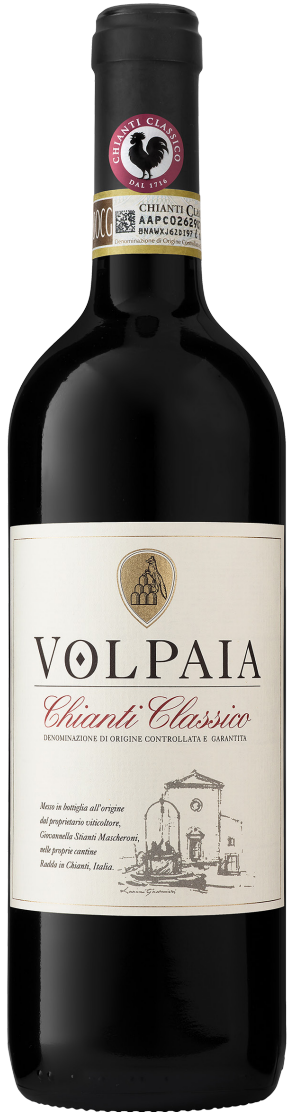
In 2022, we had a warm winter with little rain. March started hot but turned cold, causing a delay in budding. From April, temperatures were generally above average with very little rain. Flowering began around May 20th. A hailstorm on July 7 slightly affected the entire wine estate. The first grapes started turning color on July 18th. Between August 16-19, there were heavy rains, but temperatures remained high. The berries had thick skins and ripe tannins. Harvesting took place from mid-September to early November.

WINEMAKING

Aged for 12 months in large oak casks.

TASTING NOTES

The Chianti Classico is the pillar of Castello di Volpaia. It has a vivid ruby red color and a strong nose of fresh red fruit with hints of cherry. A well structured wine with a fruity finish.



VINEYARD

- Region: Tuscany
- Appellation: Chianti Classico DOCG
- Soil: Mostly sandstone & clay
- Elevation: On slopes between 1,300 – 1,870 ft.
- Exposure: South, southeast, southwest, east-southeast
- Vine Density: 1,038-2,306 vines/acre
- Certification: Organic

WINEMAKING

- Varietals: 90% Sangiovese, 10% Merlot
- Aging: 12 months in large casks

TECHNICAL DETAILS

- Alcohol: 14%
- Total Acidity: 5.26 g/L
- Residual Sugar: <0.5 g/L