



CASTELLO DI VOLPAIA

2017 CHIANTI CLASSICO RISERVA DOCG



The Volpaia Chianti Classico Riserva features the della Volpaia family coat of arms. The family took its name from the village of Volpaia itself. Lorenzo della Volpaia (1446-1572), an architect, goldsmith, mathematicians and clockmaker, founded a Florentine dynasty of clockmakers and scientific-instrument makers that included his son 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 discussion on the placements of Michelangelo's David. The della Volpaia instruments are on display at the Science Museum in Florence and Greenwich (United Kingdom), the *Palazzo Vecchio* in Florence and the Adler Museum in

COMPOSITION 100% Sangiovese

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

VINES PLANTED 1970 – 2002

SOILS All vineyards have light soils consisting of sandstone except Castellino (clay), and Santa Maria Novella (clay).

ELEVATION On slopes between 1,300-1,970 ft.

EXPOSURE South, southeast, southwest

DENSITY 1,038-2,306 vines/acre

TRAINING Guyot training system in all vineyards

VINTAGE NOTES A record year for heat and drought throughout the growing season. This condition presented extremes which began early bud break in the vineyard followed by a spring frost over late April. The frost effected the lower portions of the Volpaia estate. Spring and summer months were dry with higher than average temperatures. Rainfall in mid-September helped the grapes achieve complete ripeness of tannins and other phenolic compounds despite low yields.

HARVEST DATES September 11th to October 28th 2017

BARREL AGING 24 months - in oak casks (combination of Slovenian and French) and minimum 3 months in bottle.

CASE PACK 6-12/750ml

ALCOHOL/T.A./R.S. 14% / 5,7g/L / 0,7g/L

TASTING NOTES 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 is a well-structured wine with smooth tannins and a long finish.



UVE BIOLOGICHE - ORGANIC GRAPES

CASTELLO DI VOLPAIA
Radda in Chianti

FATTORIA CASTELLO DI VOLPAIA DI GIOVANNELLA STIANTI - VOLPAIA - 53017 RADDA IN CHIANTI - SIENA
TEL. 0577 738066 - FAX 0577 738619 www.volpaia.com info@volpaia.com