



# CASTELLO DI VOLPAIA

## 2018 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 Chicago.

**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** March was warm but the following months April and May were very cold and rainy. Good weather started from June 10th and the end of the month and beginning of July were very warm and dry. Intense warm from mid-July to end of August, interspersed with some rain that were able to guarantee the right humidity to the soil. In September and mid-October the weather was good but always with some scattered rain. Blooming was delayed of 10 days as well as flowering. In June vines started a sudden and vigorous development. Veraison began with some delay and continued fairly slow. Harvest started a few days later compared to the previous years.

**HARVEST DATES** October 1<sup>st</sup> to October 12<sup>th</sup> 2018

**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% / 5,8g/L / 0,6g/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



# CASTELLO DI VOLPAIA

---

CASTELLO DI VOLPAIA  
*Radda in Chianti*

FATTORIA CASTELLO DI VOLPAIA DI GIOVANNELLA STIANI - VOLPAIA - 53017 RADDA IN CHIANTI - SIENA  
TEL. 0577 738066 - FAX 0577 738619 [www.volpaia.com](http://www.volpaia.com) [info@volpaia.com](mailto:info@volpaia.com)