



CASTELLO DI VOLPAIA

2006 IL PURO CHIANTI CLASSICO DOCG



Il Puro is Italian for "The Pure." The 2006 vintage is the premier release of this pure, elegant wine that is 100% Sangiovese, 100% indigenous clones, 100% organic, 100% Chianti Classico, zero emissions of CO2. Il Puro demonstrates how the vinification of a pure Sangiovese in the Chianti Classico produces the truest and most authentic representation of the terroir.

COMPOSITION	100% Sangiovese
VINEYARD	Casanova
LOCATION	Between Volpaia's Coltassala and Balifico vineyards
CULTIVATION	Certified organic
SIZE	1.48 hectares (3.66 acres)
VINE AGE	Planted 1999
CLONES	25 indigenous Sangiovese clones
SOIL	Light soil consisting of sandstone
ELEVATION	457 meters (1,500 feet)
EXPOSURE	South-southeast
DENSITY	5,132 vines/hectare (2,077 vines/acre)
TRAINING	Guyot
VINTAGE NOTES	The summer was hot with an abundance of scattered rain. September was sunny and dry with temperature variations. The grapes were healthy and ripe thanks to the perfect weather conditions.
HARVEST DATE	October 8
BARREL AGING	18 months in new French oak (Allier)
CASES PACK	1/750ml
ALCOHOL	14%
TASTING NOTES	Intense ruby color. The nose is elegant and characterized by fresh notes of cherry and violet typical of Sangiovese, accompanied by hints of vanilla and cacao. The mouth is soft, silky and intriguing with a fruity aftertaste and a long finish.

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Radda in Chianti

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