



CASTELLO DI VOLPAIA

2007 CHIANTI CLASSICO RISERVA DOCG



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.

COMPOSITION 100% Sangiovese

VINEYARDS Campo a Pitti, Casavecchia, Cassetto, Castellino, Campo a Prato, Pratolino, Santa Caterina, Santa Caterina Vecchia, Santa Maria Novella, Vignavecchia

CULTIVATION Certified organic

VINE AGE Planted 1970-2002

SOIL All vineyards have light soil consisting of sandstone except Castellino and Santa Maria Novella, which are composed of clay.

ELEVATION On slopes between 400 and 600 meters (1,300 and 1,970 feet)

EXPOSURE A range of southern exposures, southeast to southwest

DENSITY 2,564-5,698 vines/hectare (1,038-2,306 vines/acre)

TRAINING Volpaia uses Guyot training (cane pruning) in all of its vineyards except Santa Caterina, which uses single-arched cane and Santa Maria Novella, which uses cordon spur pruning.

VINTAGE NOTES The vintage began with a mild winter and a spring with normal temperatures but scant rainfall. Summer was hot and dry, then temperatures dropped slightly during August, only to rise again in September. All of the phenolic phases of the vines (sprouting, blossoming, veraison and ripening) were ahead of normal by about 10 days. The yield was very low but with great quality and concentration.

HARVEST DATES September 25-October 3

BARREL AGING 24 months in 80% Slovenian and French oak casks and 20% new French oak barriques from Seguin Moreau

CASES IMPORTED 350 cases (12/750ml)

ALCOHOL 14%

TASTING NOTES The 2007 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.

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Radda in Chianti

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