



CASTELLO DI VOLPAIA

2010 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, Casetto, 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 | 2010 was characterized by a fresh, rainy season causing a delay of nearly one week in all phenological phases. Mild summer temperatures and plenty of water in the soil led to good plant development and high yields. Harvest started slightly later compared to previous years. |
| HARVEST DATES | September 24-October 10 |
| BARREL AGING | 24 months in 80% Slovenian and French oak casks and 20% new French oak barriques |
| ALCOHOL | 13.5% |
| 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 a well-structured wine with smooth tannins and a long finish. |

CASTELLO DI VOLPAIA
Radda in Chianti

Imported by Wilson Daniels Ltd., St. Helena, California, USA www.wilsondaniels.com