



COMPAGNIA DI
VOLPAIA

2013 CITTO TOSCANA IGT



COMPOSITION Mostly Sangiovese with some Cabernet Sauvignon

VINEYARDS Estate vineyards in the Chianti Classico and Maremma regions of Tuscany

CULTIVATION Certified organic

VINIFICATION The grapes were destemmed and crushed, then fermented in stainless-steel vats for 10 days at 26 C to 30 C (80 F to 86 F). After eight days, the juice was drained off the skins. Malolactic fermentation occurred in stainless steel.

PRODUCTION 7,000 cases (12/750ml)

ALCOHOL 13.5%

TA 5.10g/L

pH 3.58

TASTING NOTES The 2013 Citto is a vivid ruby color. This generous, silky wine displays ripe fruit aromas with intense cherry and red berry flavors on the palate.

In the Tuscan dialect, "Citto" means "a young boy." In the tradition of Bordeaux Châteaux — Mouton Rothschild has its Mouton Cadet, Cheval Blanc has its Petit Cheval — Castello di Volpaia has its Citto.



ORGANIC GRAPES

COMPAGNIA DI VOLPAIA
Radda in Chianti

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