



CASTELLO DI VOLPAIA

2015 COLTASSALA CHIANTI CLASSICO GRAN SELEZIONE DOCG



The Coltassala vineyard shares its location and name with a villa. The first Super-Tuscans were created in the 1970s by Chianti Classico producers who rejected government mandates that determined which grapes were required to go into their wine, especially with grapes like Trebbiano and Malvasia. The Super-Tuscans were also treated differently from Chianti, aged in small French barriques rather than large Slavonian oak casks. Because the Super-Tuscans did not follow the DOC regulations, the Super-Tuscans were entitled only to the lowest official designation of the time—Vino da tavola. It wasn't until 1994 that government recognized the high quality of Super-Tuscans and gave the wine its own category—IGT (Indicazione Geografica Tipica). Volpaia first released Coltassala in 1980 as a Super-Tuscan. The Chianti Classico appellation followed suit, closing the quality gap between Chianti Classico and Super-Tuscans. Now Coltassala is a Chianti Classico Riserva Cru even though it's the same Super-Tuscan wine of 1980.

COMPOSITION 95% Sangiovese, 5% Mammolo

VINEYARD Coltassala

CULTIVATION Certified organic

SIZE 3.53 hectares (8.72 acres)

VINE AGE Ongoing plantings since 1980

SOIL Sandstone

ELEVATION 518 meters (1,700 feet)

EXPOSURE South

DENSITY 5,698 vines/hectare (2,306 vines/acre)

TRAINING Guyot

VINTAGE NOTES The 2015 growing season was very warm. Beginning in May, the growth cycle of the grapevines began 10 days earlier than any time in our recorded viticultural history at the winery. The month of July presented a very hot period, including record heat throughout all of Italy. This hot and dry condition resulted in vineyard hydro-stress, which accelerated the verasional development in the grape clusters. Temperatures remained very high during August and September with minimal days of rain. This warm late summer and early fall period guaranteed fantastic ripening and produced outstanding quality.

HARVEST DATES October 23

BARREL AGING 24 months in new French oak, and a minimum 6 month in the bottle

CASE PACK 6/750ml

ALCOHOL / TA/RS 14.5% / 5.2 g/L / 0.8 g/L

TASTING NOTES The Coltassala has a vivid ruby color. This is a well-structured, complex wine with an elegant nose and hints of vanilla, cacao and fruit.

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Radda in Chianti

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