



CASTELLO DI VOLPAIA

2013 IL PURO, CHIANTI CLASSICO GRAN SELEZIONE



COMPOSITION	100% Sangiovese
VINEYARD	Casanova
CULTIVATION	Certified organic
SIZE	0.56 hectare (1.38 acres)
VINE AGE	Planted 2001
CLONES	25 indigenous Sangiovese clones
SOIL	Sandstone
ELEVATION	480 meters (1,575 feet)
EXPOSURE	South-southeast
DENSITY	5,435 vines/hectare (2,200 vines/acre)
TRAINING	Guyot

“Il Puro” (The Pure) it's pure indigenous Sangiovese from the vineyard of Casanova, located at 1470 feet above the sea level, on the South facing slope of Volpaia between the celebrated vineyards of Coltassala and Balifico. Here we organically grow 25 clones of Sangiovese indigenous of Volpaia and reproduced from over 60 years old vines to preserve the local genetic diversity.

The 2006 vintage is the first selection from the vineyard Casanova that has given birth to “Il Puro”: 100% sangiovese, 100% indigenous clones, 100% organic, 100% Chianti Classico, zero emissions of CO₂. “Il Puro” is the demonstration of how the vinification of pure Sangiovese in the Chianti Classico gives the most true and authentic representation of the territory.

VINTAGE NOTES	The growing season began with mild and damp spring conditions from abundant rainfall that continued into early summer. Temperatures remained below normal during the month of June, resulting in late bud break and flowering of the vines. July and August saw warm temperatures which assisted in vine growth, grape veraison and ripening. Cooler temperatures prevailed in late summer delaying the harvest to the more traditional time of mid-September, similar to conditions 15 years ago. The vintage produced wines that are balance and elegant.
HARVEST DATE	October 9, 2013
BARREL AGING	18 months in new French oak (Allier)
CASE PACK	1/750 ml (wooden box)
ALCOHOL / TA / RS	13.5% / 5.4 g/L / 1.4 g/L
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

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