



CASTELLO DI VOLPAIA

2016 IL PURO, CHIANTI CLASSICO GRAN SELEZIONE



"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.

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

VINTAGE NOTES The year began with an initially hot then rainy Spring up until the middle of June, followed by a hot and dry Summer causing seriously drought-stressed vines. Heavy rain in the middle of September, followed by a drop in temperature has helped the grapes mature perfectly.

HARVEST DATE October 8

BARREL AGING 18 months in new French oak (Allier)

CASE PACK 1/750 ml (wooden box)

ALCOHOL / TA / RS 14.0% / 5.8 g/L / 0.7 g/L

TASTING NOTES Intense ruby color. The nose is extremely elegant and characterized by fresh notes of cherry and violet typical of the Sangiovese, accompanied by hints of vanilla and cacao. The mouth is soft, silky, intriguing with a fruitful aftertaste and an extremely long finish.



ORGANIC GRAPES

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