



IL VOLPETTO

CHIANTI CLASSICO

Denominazione di Origine Controllata e Garantita



GRAPES: A blend of mainly **Sangiovese** (85%), Colorino, Canaiolo and Merlot.

PRODUCTION AREA: Il Volpetto Chianti Classico DOCG's grapes are produced in **Castellina in Chianti**, Province of Siena at 400-500 metres above sea level.

The vineyards are planted with a high density of 5,500 vines per hectare. The soils are a mixture of clay, galestro and albarese, rich in organic matter. The vineyards have a southwest exposition.

HARVEST: The grapes are **hand-harvested** from the second half of September with a very **careful selection** of each individual vine.

VINIFICATION: Fermentation takes place in stainless steel tanks at a controlled temperature of 24°C for 8-10 days, with **frequent pumping over**. This preserves the primary aromas and extracts the colour and tannins.

Maceration on the skins continues for another 10-15 days after fermentation.

Malolactic fermentation on the fine lees takes place for about 20 days, to ensure a softer wine.

The wine is aged in Slavonian oak barrels for 6 months. The wine's aromatic profile is defined during this period and it becomes **softer** due to the polymerization of the polyphenols. The wine spends at least a further 12 months in stainless steel before bottling and being released for consumption.

TASTING NOTES: Il Volpetto Chianti Classico DOCG has an intense ruby red colour, with purple flecks. An intense bouquet with red fruits, especially cherries, combined with slight hints of oak. The palate has an **excellent structure**, with a **lovely softness** making it **very approachable**. Red berry fruits with a slight spiciness on the finish.

TO SERVE: Il Volpetto Chianti Classico DOCG is ideal with game, grilled meats and mature cheeses such as Pecorino. Serve at a temperature of 18-20°C and uncork about an hour before serving.



www.twpwines.com

THE WINE PEOPLE SRL - Via Maestri del Lavoro, 28 - 38121 - TRENTO - Italy
Tel +39 0461-961010