

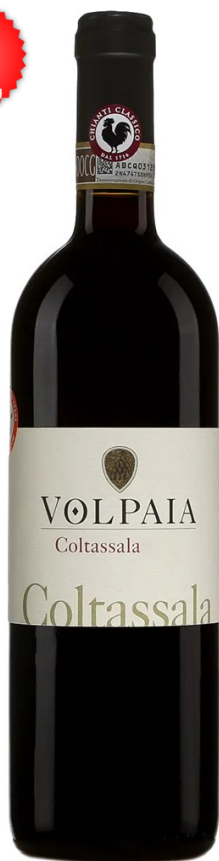


## Castello di Volpaia

Castello di Volpaia Coltassala Chianti Classico Riserva is a refined expression of Tuscan winemaking, offering a complex and elegant profile with a blend of Sangiovese and Mammolo.



CASTELLO DI  
**VOLPAIA**



## Coltassala Chianti Classico Riserva 2017

Tuscany, Italy

### Region and Vineyards

The **Castello di Volpaia** estate is nestled in the **Chianti Classico** region, a historic area celebrated for its rich winemaking heritage and picturesque landscapes. This region, characterized by rolling hills and a mix of sandstone and marl soils, provides an ideal environment for cultivating high-quality grapes. The **Coltassala vineyard**, spanning **3.53 hectares**, benefits from its elevated position at **518 meters above sea level** with a south-facing exposure. This elevation and orientation ensure optimal sun exposure and temperature regulation, crucial for the development of complex phenolic compounds in the grapes.

The vineyard's soil is **light and composed of sandstone**, contributing to the distinctive minerality and elegance of the wine. The vines, averaging **20-25 years old**, are trained using the **Guyot method**, which helps maintain vine health and maximize grape quality. The **vine density** is approximately **5,700 vines per hectare**, fostering competition among the vines, which enhances the concentration of flavors in the grapes.

### Winemaking

The **Castello di Volpaia Coltassala Chianti Classico Riserva** is composed of **95% Sangiovese** and **5% Mammolo**. The wine undergoes fermentation in temperature-controlled stainless steel tanks to preserve its vibrant fruit characteristics.

Aging takes place in new French oak barrels for **24 months**, followed by a minimum of **6 months** of bottle aging. This careful process imparts complexity and structure to the wine, allowing the integration of oak flavors with the wine's natural fruit profile. The wine boasts an alcohol content of **14%**, with a total acidity of **6.1 g/L** and a residual sugar level of **0.8 g/L**.

Alcohol :14,00 %

Composition: 95% Sangiovese



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# Coltassala Chianti Classico Riserva 2017

## Tasting Notes

- **Color:** Vivid ruby.
- **Aroma:** The nose is elegant and complex, with hints of vanilla, cacao, and rich fruit.
- **Palate:** On the palate, the wine is well-structured and layered, offering firm acidity and a clean, rich finish. The flavors of Sangiovese meld seamlessly with the subtle contributions of Mammolo, creating a balanced and harmonious wine.

## Did you know?

**Coltassala** was first released in 1980 as a **Super-Tuscan**, a revolutionary move by Chianti Classico producers who sought to craft high-quality wines outside the stringent DOC regulations of the time. This innovative approach led to the creation of wines aged in small French barriques rather than large Slavonian oak casks, elevating the status and quality of Tuscan wines. Today, Coltassala is recognized as a Chianti Classico Riserva Cru, maintaining its legacy while adhering to modern appellation standards.

## Wine Pairing Ideas

- **Bistecca alla Fiorentina:** The rich, robust flavors of the wine complement the juicy, charred steak, enhancing the meat's savory depth.
- **Wild Boar Ragù with Pappardelle:** The wine's acidity and tannins cut through the richness of the ragù, balancing the dish beautifully.
- **Aged Pecorino Cheese:** The complex aromas and firm structure of the wine pair wonderfully with the sharp, nutty flavors of the cheese.
- **Porcini Mushroom Risotto:** The earthy notes of the mushrooms harmonize with the wine's elegant fruit and oak characteristics, creating a luxurious pairing.



### James Suckling (JS) : 95 Points (2017)

*Transparent and linear with currant and cherry aromas and flavors. It's beautifully fine and bright with crushed cherries and berries and hints of strawberries. Pine needles and fresh herbs, too. Very silky tannins and a palate that shows poise and polish. From organically grown grapes. Drink or hold.*



### Robert Parker (RP) : 93 Points (2017)

*A real beauty, the 2017 Chianti Classico Gran Selezione Coltassala (made with organic fruit) shows medium-rich textural fiber with plenty of dark fruit, cherry, spice and leather. The important thing to mention here is how light and elegantly fragrant this wine remains despite the considerable heat and dryness of the growing season. In fact, all those fruit tones emerge with terrific purity and focus, backed by acidity and integrated structure, that invite an evening-long sampling with some medium-aged pecorino.*





## Coltassala Chianti Classico Riserva 2017



**Vinous (Antonio Galloni) (VN) : 93 Points (2017)**

*The 2017 Chianti Classico Gran Selezione Coltassala is striking. Rich and ample, with tremendous depth, the 2017 shows all of the mystique that makes Sangiovese so alluring. Sweet dark cherry, dark plum, leather, licorice, menthol and tobacco build as the 2017 shows off its breadth and personality. The Coltassala has a bit more volume and oak influence than the other Volpaia wines, but it's an approach that works so well here.*



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