



Castello di Volpaia Biologico, 2022

Chianti Classico DOCG Riserva - Bio

Country of origin
Italy

Region
Tuscany

Grapes
Sangiovese

Serving temperature
16 - 18°C

Allergen notice
Contains sulphites

Alcohol content
14%

Wine type

Balanced wines

Full-bodied wines

Lingering wines

Producer

Castello di Volpaia

In the small village of Volpaia on the border between the provinces of Siena and Florence, wine was already cultivated in the 12th century. The village, considered one of the best preserved medieval villages, is distinguished by its wine culture. Since 1967, the Stianti Mascheroni family has been producing elegant, smooth wines with great commitment and profound expertise - today using modern-day organic methods. The vineyards belonging to the Castello di Volpaia are located at 450 to 600 metres above sea level, making Volpaia one of the highest-located vineyards in the Chianti region. So high that the vineyards lie above the fog and frost of spring and autumn.



Foodpairing



Beef, veal or game in a dark sauce, grilled or fried beef or game



Pasta served with meat



Hard cheese made from cows' milk

