



Castello di Volpaia Biologico , 2018

Chianti Classico DOCG Gran Selezione Il Puro - Bio

Country of origin
Italy

Grapes
Sangiovese

Serving temperature
16 - 18°C

Allergen notice
Contains sulphites

Alcohol content
14.50%

Character

IL Puro hat eine intensive rubinrote Farbe. Die Nase ist sehr elegant und gekennzeichnet durch frische Noten von Kirschen und Veilchen - typisch für die Rebsorte Sangiovese. Diese Aromen werden begleitet von einem Hauch von Vanille und Kakao. Im Mund ist er seidig weich. Ein faszinierender Wein mit einem fruchtigen und sehr langem Abgang.

Wine type



Lingering wines



Balanced wines

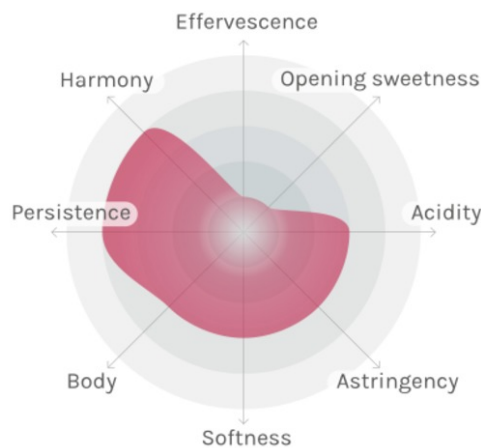


Sweeter wines

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



Grilled or fried veal