



Castello di Volpaia Biologico, 2020

Chianti Classico DOCG - Bio

Country of origin
Italy

Grapes
Sangiovese, Merlot

Serving temperature
16 - 18°C

Allergen notice
Contains sulphites

Alcohol content
13.50%

Character

Balanced, long-lasting yet light, this garnet-red wine is impressively versatile with powerful aromas of sour cherry, a touch of leather and spices such as nutmeg and pepper. On the palate these aromas are supplemented with earthy elements, an enjoyably soft and harmonious structure and juicy tannins.

Wine type



Balanced wines

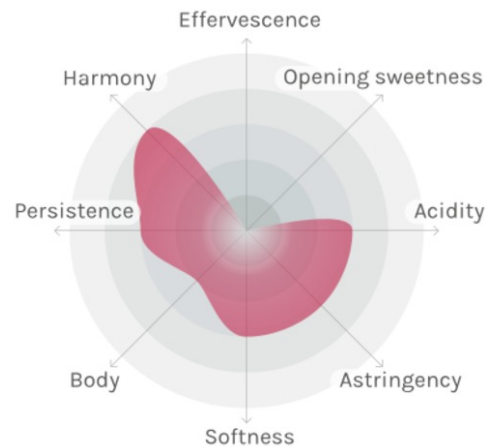


Lingering wines

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



Grilled or fried beef