



TASTING PACK WINE #42

TASTING NOTES BY: MASTER SOMMELIER CHRISTOPHER BATES

Red core, see through, with browning rim. Earth driven. Sour Cherry, tart red fruit, and some ripe red fruit. Dried red flowers, sun dried tomatoes, dried herbs and dried clay and iron notes. No evidence of new oak.

TASTING NOTES BY: ADVANCED SOMMELIER JOSHUA CARLSEN

Medium ruby with slight garnet. Tart red fruits (cherry, dried cherry) with plum note. Dried floral notes and hint of potpourri. Savory herbs - marjoram, thyme, tomato leaf. Balsamic note along with leather, and baked earth. Hints of clove and coffee.

Sweetness: Dry
Tannin: Medium Plus
Alcohol: Medium Plus
Acid: High
Oak:

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place?



WINE DETAILS:

Winery: Castello di Volpaia

Cuvee:

Grape: 90% Sangiovese, 10% Merlot

Country: Italy

Regions: Chianti Classico

Vintage: 2017

Alcohol: 14%

Elevage: 12 months in Slavonian Oak Casks

Winemaking: The Volpaia family has been residing in The same village since the 15th century And their ancestor Lorenzo della Volpai Who created the famed planetary clock Was known to be close friends with Leonardo Da Vinci

NOTES :

One of the keys to this wine is its light color and browning rim, but, a structure the is grippy and youthful. Add to that the red fruit driven character, and the dried flower and earth notes The lack of new oak and the dominance of non-fruit character put this in the Old-World. Structure and color indicate a thin-skinned variety from a moderate to warm climate.

Retail Price: \$26

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In Our Element