COMPAGNIA DI
VOLPAIA

2015 CITTO TOSCANA IGT

In the Tuscan dialect, "Citto" means "a young boy." In the tradition of Bordeaux Châteaux — Mouton Rothchild has its Mouton Cadet, Cheval Blanc has its Petit Cheval — Castello di Volpaia has its Citto.

COMPOSITION	Mostly Sangiovese with some Cabernet Sauvignon
VINEYARDS	Estate vineyards in the Chianti Classico and Maremma regions of Tuscany
CULTIVATION	Certified organic
VINIFICATION	The grapes were destemmed and crushed, then fermented in stainless-steel vats for 10 days at 26 C to 30 C (80 F to 86 F). After eight days, the juice was drained off the skins. Malolactic fermentation occurred in stainless steel.
PRODUCTION	5,000 cases (12/750ml)
ALCOHOL	13%
TA	5.2g/L
pH	1.5
TASTING NOTES	The 2015 Citto is a vivid ruby color. This generous, silky wine displays ripe fruit aromas with intense cherry and red berry flavors on the palate.

ORGANIC GRAPES