

Volpaia,

Aceto di Vino Rosso NV

Radda in Chianti, Tuscany, Italy



PRODUCER

Volpaia is the only winery in Tuscany presently licensed to make vinegar. Starting with good wine and transforming it slowly so that the perfumes are retained, Volpaia produces vinegars which are fresh and pure and enhance the foods on which they are used. The classic red and white wine vinegars owe their characters to ageing in barriques that were previously used in winemaking, while the unique aromatic vinegars are made by infusing the base vinegar with a range of natural flavours.

VINIFICATION

The method is known as the 'truciolo' or wood shavings system and its great advantage is that it manages to maintain the original quality of the wine used. In order to preserve the wine's bouquet, for each new batch a specific bacterium has to be selected. Once chosen, the bacteria are reproduced by gradually adding wine up to a maximum of 300 litres. This process takes from 20 to 30 days. At this point the vinegar is moved to a 2000 litre tank containing 3 stainless steel perforated baskets covered in freshly chopped shavings from well-seasoned oak and chestnut. The longer the process takes, the better the vinegar will be. Very little air enters in the tank and the temperature is kept constantly below 27°C, thus safeguarding both the original scent and that of the fermentation. The vinegar ages in large chestnut and oak vats for 10 to 12 months for the red vinegar, while the white requires 2 or 3 months. It is later transferred to small barriques from which it absorbs the tannin and acquires an extraordinarily elegant bouquet.

TASTING NOTES

This red vinegar is made from Sangiovese grapes, and is aged in barriques previously used for winemaking. A lovely bright, garnet/ruby colour, it is perfumed and full-bodied, with gentle oaky aromas and a gentle finish.

Grape Varieties	100% Sangiovese
Winemaker	Carlo Mascheroni
Closure	Screwcap
Bottle Sizes	50cl