



CASTELLO DI VOLPAIA

WINE VINEGAR

After a great deal of research, we decided to use a traditional artisanal method to make vinegar in Volpaia. It is called the "truciolo" or wood-shaving system and it has the great advantage of preserving the original quality of the wine while giving a satisfactory yield. Although very good quality wine must be used, it cannot contain more than 11° of alcohol or it interferes with the action of the vinegar bacteria. For every batch of wine a specific type of bacteria must be carefully chosen to avoid spoiling the perfume. Once the bacteria have been selected they must be multiplied by gradually adding wine until a maximum of 300 litres is reached. This process takes anything from 20 to 30 days. At this point the wine is transferred to a 2000 litre tank containing three stainless steel perforated baskets. These baskets are loosely packed with wood-shavings made at the last minute from well seasoned oak and chestnut. A revolving arm sprinkles the wine very slowly onto the wood-shavings where the vinegar bacteria thrive. The wine gradually percolates through the wood-shavings until it falls to the bottom of the tank. It is then pumped up and it again slowly seeps through the wood-shavings. This process is repeated until the wine has turned into vinegar. When the wine is being pumped back, it is kept at a constant temperature of 37° C, the ideal temperature for the vinegar bacteria. The amount of air the bacteria come into contact with and the temperature determine the speed at which the wine is turned into vinegar. The longer this process takes, the better the vinegar will be. That is why we let in very little air and the temperature is constantly kept below 27° C. It takes us between 20 and 25 days to transform wine into vinegar, thus protecting the original aromas as well as those of the fermentation. Our aging process was only achieved after a great deal of experimentation. The red vinegar must be kept in wood for 10 to 12 months, while the white requires only two or three. At first the vinegar is aged in large chestnut and oak vats. The former reinforce the vinegar's structure and the latter confer a very pleasant spicy note to the aroma. Later the vinegar is transferred to small barrels (barriques) from which it absorbs noble tannins that infuse the bouquet with an extraordinary elegance.



VOLPAIA WHITE WINE VINEGAR

Primary products:
white wine from
trebbiano and malvasia grapes.

Harvest time:
september.

Pressing mode:
white vinification.

Colour:
Deep straw.

Aroma:
Delicate and subtle .

Flavour:
Elegant, with a full body

Production (quantity):
hl. 30 about every year.

VOLPAIA RED WINE VINEGAR

Primary products:
red wine from
sangiovese grapes.

Harvest time:
october.

Pressing mode:
red vinification.

Colour:
Red.

Aroma:
Rich intense and penetrating.

Flavour:
Full and strong.

Production (quantity):
hl. 30 about every year.

