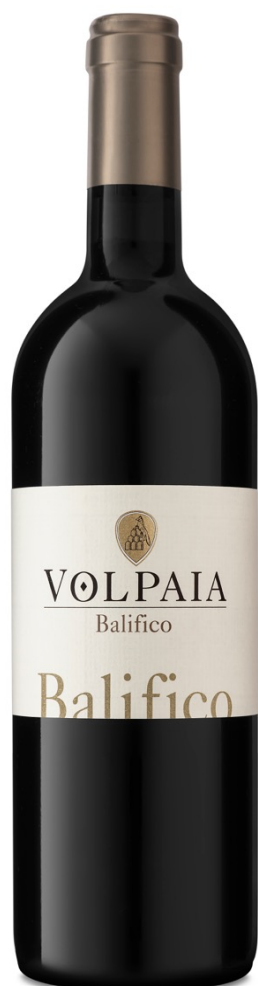




# CASTELLO DI VOLPAIA

## 2016 BALIFICO TOSCANA IGT



The Balifico vineyard, shares its name and location with a villa. The first Super-Tuscans were created in the 1970s by Chianti Classico producers who rejected government mandates that determined which grapes were required to go into their wine, especially with grapes like Trebbiano and Malvasia. The Super-Tuscans were also treated differently from Chianti, aged in small French barriques rather than large Slavonian oak casks. Because the Super-Tuscans did not follow the DOC regulations, the Super-Tuscans were entitled only to the lowest official designation of the time – *Vino da tavola*. It wasn't until 1994 that government recognized the high quality of Super-Tuscans and gave the wine its own category – IGT (*Indicazione Geografica Tipica*).

|                          |   |
|--------------------------|---|
| <b>COMPOSITION</b>       | 65% Sangiovese, 35% Cabernet Sauvignon  |
| <b>VINEYARDS</b>         | Balifico ( <i>bawl-ee-FEE-co</i> )  |
| <b>ACRES PLANTED</b>     | 12.4 total (7.66 Sangiovese; 4.74 Cabernet Sauvignon)   |
| <b>VINES PLANTED</b>     | Average of 20-25 years old (ongoing planting since the 1980s)   |
| <b>SOILS</b>             | Sandstone   |
| <b>ELEVATION</b>         | 1,475 (Cabernet Sauvignon)-1,542 ft. (Sangiovese)   |
| <b>EXPOSURE</b>          | South-southwest (Sangiovese); southwest (Cabernet Sauvignon)  |
| <b>DENSITY</b>           | 2,200 vines/acre (Sangiovese); 2,306 vines/acre (Cabernet Sauvignon)  |
| <b>TRAINING</b>          | Guyot (Sangiovese); cordon spur (Cabernet Sauvignon)  |
| <b>VINTAGE NOTES</b>     | The year began with an initially hot then rainy Spring up until the middle of June, followed by a hot and dry Summer causing seriously drought-stressed vines. Heavy rain in the middle of September, followed by a drop in temperature has helped the grapes mature perfectly. |
| <b>HARVEST DATES</b>     | Sangiovese October 9 <sup>th</sup> - Cabernet Sauvignon October 12 <sup>th</sup> 2016   |
| <b>BARREL AGING</b>      | 18 months in new French oak   |
| <b>WOOD CASE</b>         | 6/750ml   |
| <b>ALCOHOL/T.A./R.S.</b> | 14% / 5.4g/L / 0,8 g/L  |
| <b>TASTING NOTES</b>     | The Balifico has a vivid ruby color with a dark purple tinge. The nose is elegant, displaying aromas of blackberry and blueberry with hints of oak and cinnamon. This is a smooth wine with good structure and a long finish tasting of red fruit.                              |



**UVE BIOLOGICHE - ORGANIC GRAPES**

CASTELLO DI VOLPAIA  
*Radda in Chianti*

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