

CASTELLO DI VOLPAIA

2018 BALIFICO TOSCANA IGT

COMPOSITION 65% Sangiovese, 35% Cabernet Sauvignon

VINEYARDS Balifico (bawl-ee-FEE-co)

ACRES PLANTED 12.4 total (7.66 Sangiovese; 4.74 Cabernet Sauvignon)

VINES PLANTED Average of 20-25 years old (ongoing planting since the 1980s)

SOILS Sandstone

ELEVATION 1,475 (Cabernet Sauvignon)-1,542 ft. (Sangiovese)

EXPOSURE South-southwest (Sangiovese); southwest (Cabernet

Sauvignon)

DENSITY 2,200 vines/acre (Sangiovese); 2,306 vines/acre (Cabernet

Sauvignon)

TRAINING Guyot (Sangiovese); cordon spur (Cabernet Sauvignon)

VINTAGE NOTES March was warm but the following months April and May were

very cold and rainy. Good weather started from June 10th and the end of the month and beginning of July were very warm and dry. Intense warm from mid-July to end of August, interspersed with some rain that were able to guarantee the right humidity to the soil. In September and mid-October the weather was good but always with some scattered rain. Blooming was delayed of 10 days as well as flowering. In June vines started a sudden and vigorous development. Veraison began with some delay and continued fairly slow. Harvest started a few days later

compared to the previous years.

HARVEST DATES September 28th 2018 for Sangiovese and October 10th for the

Cabernet Sauvignon

BARREL AGING 18 months in new French oak

WOOD CASE 6/750ml

ALCOHOL/T.A./R.S. 14,5% / 5.34g/L / 1,1 g/L

TASTING NOTES 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.

THE PLOT COLOUR OR CLAVE OR LINES



The Balifco vinevard, 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 it's own category - IGT (Indicazione Geografica Tipica).



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