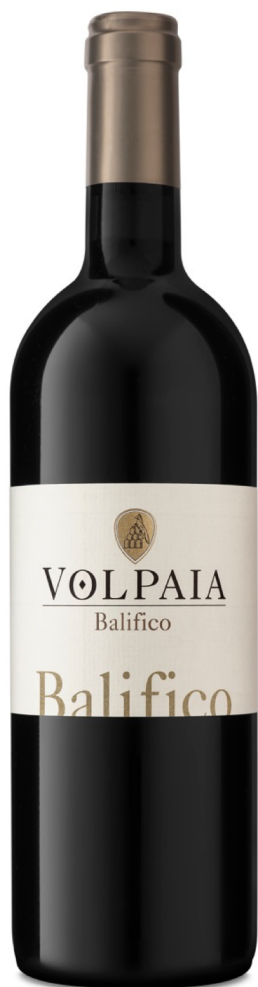




# CASTELLO DI VOLPAIA

## 2015 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*).



**COMPOSITION** 65% Sangiovese, 35% Cabernet Sauvignon

**VINEYARDS** Balifico (*bawl-ee-FEE-co*)

**VARIETIES** Sangiovese, Cabernet Sauvignon

**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** The 2015 growing season was very warm. Beginning in May, the growth cycle of the grapevines began 10 days earlier than any time in our recorded vinicultural history at the winery. The month of July presented a very hot period, including record heat throughout all of Italy. This hot and dry condition resulted in vineyard hydro-stress, which accelerated the verasional development in the grape clusters. Temperatures remained very high during August and September with minimal days of rain. This warm late summer and early fall period guaranteed fantastic ripening and produced outstanding quality.

**HARVEST DATES** Sangiovese October 2<sup>nd</sup> - Cabernet Sauvignon October 9<sup>th</sup>

**BARREL AGING** 18 months in new French oak

**WOOD CASE** 6/750ml

**ALCOHOL/T.A./R.S.** 14 % / 5.22 g/L / 1.2g/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.

CASTELLO DI VOLPAIA  
*Radda in Chianti*

FATTORIA CASTELLO DI VOLPAIA DI GIOVANNELLA STIANTI - VOLPAIA - 53017 RADDA IN CHIANTI - SIENA  
TEL. 0577 738066 - FAX 0577 738619 [www.volpaia.com](http://www.volpaia.com) [info@volpaia.com](mailto:info@volpaia.com)