

CASTELLO DI VOLPAIA

2013 BALIFICO TOSCANA IGT

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 growing season began with mild and damp spring conditions from abundant rainfall that continued into early summer. Temperatures remained below normal during the

The Balifco 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 AL - 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).

VOLPAIA Balifico

	temperatures prevailed in late summer delaying the harvest to the more traditional time of mid-September, similar to conditions 15 years ago. The vintage produced wines that are balance and elegant.
HARVEST DATES	October 15 th 2013
BARREL AGING	18 months in new French oak
WOOD CASE	6/750ml
ALCOHOL/T.A./R.S.	14 % / 5.5g/L / 0.7g/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.

month of June, resulting in late bud break and flowering of the

vines. July and August saw warm temperatures which assisted

in vine growth, grape veraison and ripening. Cooler



CASTELLO DI VOLPAIA Radda in Chianti

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