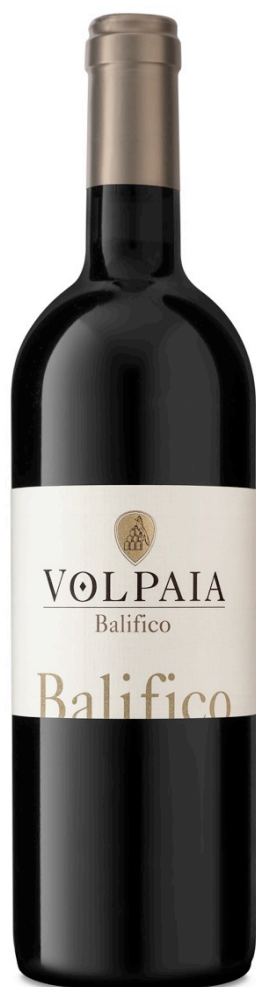




CASTELLO DI VOLPAIA

2012 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 2012 summer was one of the hottest and driest season we ever had in Volpaia and may be in the whole Tuscany. Temperatures were very often over the average temperatures of the season and rains that were copious in spring suddenly disappeared for the all season causing a hydro-stress to the plants. Rainfall of the first days of September, followed by a period of good weather permitted a good trend of ripeness. Yields were very low.

HARVEST DATES October 16th 2012

BARREL AGING 18 months in new French oak

WOOD CASE 6/750ml

ALCOHOL/T.A./R.S. 14,5% / 5.3g/L / 1.1g/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 STIANI - VOLPAIA - 53017 RADDA IN CHIANTI - SIENA
TEL. 0577 738066 - FAX 0577 738619 www.volpaia.com info@volpaia.com