



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 producers who rejected government mandates that determined which grapes were required to go into their wine, especially white grapes like Malvasia and Trebbiano. The Super-Tuscans were also treated differently from Chianti, aged in small French barriques rather than in large Slovenian casks. Because they did not follow 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 the government recognized the high quality of the Super-Tuscans and gave the wine its own category — IGT (Indicazione Geografica Tipica).

COMPOSITION	65% Sangiovese, 35% Cabernet Sauvignon
VINEYARD	Balifico (bawl-ee-FEE-co)
CULTIVATION	Certified organic
SIZE	5.02 hectares (12.4 total acres): Sangiovese: 3.1 hectares (7.66 acres); Cabernet Sauvignon: 1.92 hectares (4.74 acres)
VINE AGE	Ongoing plantings since 1980
SOIL	Sandstone
ELEVATION	Sangiovese: 470 meters (1,542 feet); Cabernet Sauvignon: 450 meters (1,475 feet)
EXPOSURE	South-southwest (Sangiovese); southwest (Cabernet Sauvignon)
DENSITY	Sangiovese: 5,435 vines/hectare (2,200 vines/acre); Cabernet Sauvignon: 5,698 vines/hectare (2,306 vines/acre)
TRAINING	Sangiovese: Guyot; Cabernet Sauvignon: Cordon spur
VINTAGE NOTES	The 2012 summer was one of the hottest and driest seasons we've ever had in Volpaia, possibly in all of Tuscany. Temperatures were often well over the seasonal average. Rains that were abundant in the spring suddenly disappeared for the rest of the season, causing a hydro-stress to the plants. Rainfall at the beginning of September, followed by a period of good weather, permitted a good trend of ripeness. Yields were very low.
HARVEST DATES	October 16
BARREL AGING	18 months in new French oak
CASE PACK	6/750ml
ALCOHOL / TA	14.5% / 5.3g/L
TASTING NOTES	The Balifico is 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 wine is smooth on the palate, with red fruit flavors, good structure and a long finish.

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Radda in Chianti

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