



CASTELLO DI VOLPAIA

2010 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	Average of 20-25 years (on-going plantings since the 1980s)
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	The Sangiovese is cane pruned and the Cabernet is spur pruned.
VINTAGE NOTES	The 2010 vintage was characterized by a cool and quite rainy growing season. All phenol phases were delayed by almost one week. During the summer, temperatures were never very high nor was there ever a lack of water. The development of the vines was good, and their fruit load was excellent. Ripening was slow, and harvest started slightly later than in recent years.
HARVEST DATE	October 13-15
BARREL AGING	18 months in new French oak
CASES PRODUCED	1,667 cases (6/750ml)
ALCOHOL	14.5%
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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