







2017 BALIFICO, TOSCANA IGT

ABOUT THE WINERY

Castello di Volpaia is located in an 11th century village that bears the same name. It sits on a hilltop just north of the town of Radda in Chianti, 2,024 feet above sea level, in the heart of the Chianti Classico region. One of the most historical wineries of the region, Volpaia is owned by the Mascheroni-Stianti family and benefits from some of the highest altitude southern exposure vineyards of the area, delivering certified organic Sangiovese-based wines of finesse and elegance with a terroir approach.

ABOUT THE WINE

The Balifico vineyard shares its name and location with a villa. It's one of the three single-vineyards made by the winery and the only Toscana IGT. This wine 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.

KEY SELLING POINTS

- Produced within the 11th century historic walled village Volpaia, commune of Radda in Chianti
- Made from 100% Certified Organic Estate Grown Grapes
- At 2,000 feet, this is one of the highest-elevation wineries in the Chianti region
- Pioneer in the *Super-Tuscan* movement, Balifico's first vintage is 1983 as *vino da tavola*, eventually becoming a Toscana IGT in the early '90s

TECHNICAL DETAILS

Varietal Composition: 65% Sangiovese, 35% Cabernet Sauvignon

Aging: 18 months in new French oak

Alcohol: 14.0% | RS: 1.1 g/L | TA: 5.4 g/L



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"Dusty texture to this young red with a plum and dark-berry character. Firm tannins and a focused finish. Soild. A blend of 65% sangiovese and 35% cabernet sauvignon. Made from organically grown grapes."

- James Suckling, September 2018

