



CASTELLO DI VOLPAIA

2022 BALIFICO TOSCANA IGT

WINERY

Family-owned since 1967, located on a hilltop north of the town of Radda, 2,024 feet above sea level, highest vineyards in the Chianti Classico region.

WINE

The Balifico vineyard shares its name and location with a villa. In the 1970s, Chianti Classico producers began creating Super-Tuscans, defying government rules that required blending grapes like Trebbiano and Malvasia. These wines were aged in small French barriques instead of large Slavonian casks. Initially classified only as Vino da Tavola for breaking DOC regulations, their quality was officially recognized in 1994 with the creation of the Indicazione Geografica Tipica (IGT) category.

VINEYARDS

At 2,000 feet, this is one of the highest-elevation vineyards in the Chianti region.

VINTAGE NOTES

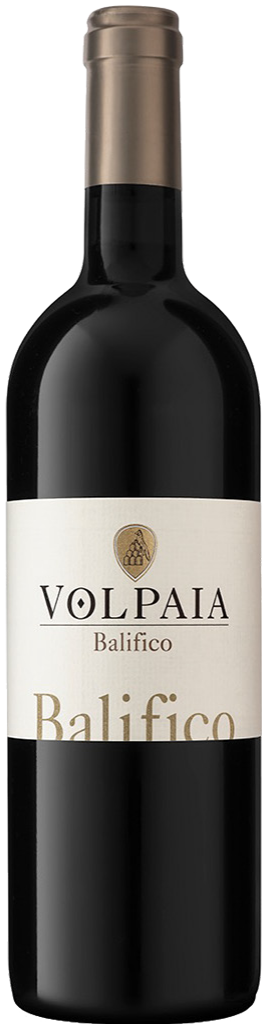
The 2022 season began with a warm, dry winter, followed by a hot then cool March that delayed budbreak. From April, temperatures rose above average with minimal rainfall. Flowering began around May 20. A hailstorm on July 7 slightly affected the estate, while veraison started on July 18. Heavy rains arrived August 16–19, though temperatures stayed high, resulting in thick-skinned berries with ripe tannins. Harvest ran from mid-September to early November.

WINEMAKING

18 months in new French oak, and a minimum 6 month in the bottle.

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.



VINEYARD

Region:	Tuscany
Appellation:	Toscana IGT
Soil:	Sandstone
Age/Exposure:	Ongoing plantings since 1980; South-southwest (Sangiovese); Southwest (Cabernet Sauvignon)
Vine Density:	Sangiovese: 5,435 vines/hectare (2,200 vines/acre); Cabernet Sauvignon: 5,698 vines/hectare (2,306 vines/acre)
Certification:	Organic

WINEMAKING

Varietals:	65% Sangiovese, 35% Cabernet Sauvignon
Aging:	18 months in New French oak barrels, and a minimum of 6 months in bottle.

TECHNICAL DETAILS

Alcohol:	14%
Total Acidity:	5.86 g/L
Residual Sugar:	<1.0 g/L
pH:	3.46