



# CASTELLO DI VOLPAIA

## 2021 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

Pioneer in the Super-Tuscan movement, Balifico's first vintage in 1983 as vino da tavola, eventually becoming a Toscana IGT in the early '90s.

### VINEYARDS

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

### VINTAGE NOTES

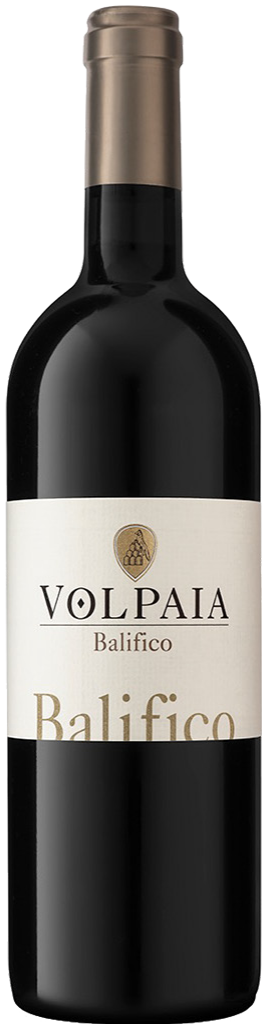
The 2021 vintage began with a rather hot March which was followed by a sharp drop in temperature at the beginning of April. Fortunately, this did not cause much damage to the buds. April and May were characterised by lower than average temperatures and plenty of rain. Summer was very hot and there was very little rainfall. From mid-August temperatures became milder with little rain continuing. The harvest began slightly earlier than usual.

### WINEMAKING

24 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:	Sangiovese & Cabernet Sauvignon
Aging:	24 months in New French oak barrels, and a minimum of 6 months in bottle.

### TECHNICAL DETAILS

Alcohol:	14%
Total Acidity:	5.3 g/L
Residual Sugar:	<0.5 g/L
pH:	3.56