



Castello di Volpaia Biologico, 2020

Balifico Toscana IGP - Bio

Country of origin
Italy

Grapes
Sangiovese, Cabernet Sauvignon

Serving temperature
16 - 18°C

Allergen notice
Contains sulphites

Alcohol content
14%

Character

Balifico wine shares its name and its location with a villa in Volpaia. It has an intense, deep redness and an elegant and attractively complex fragrance of blackberry, redcurrant, sour cherry and a hint of vegetal notes. On the palate it is fresh, harmonious, intensely fruity, soft and round, with juicy tannins and a wonderful structure.

Wine type



Sweeter wines

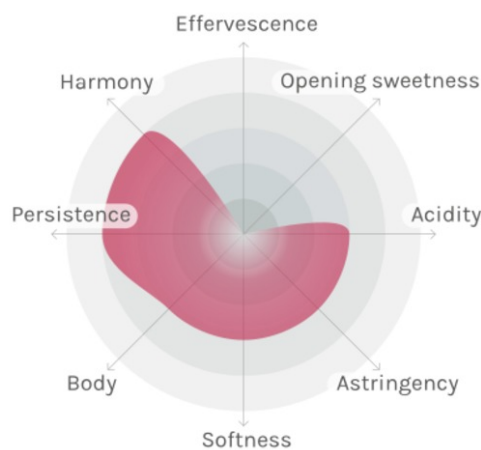


Balanced wines

Producer

Castello di Volpaia

In the small village of Volpaia on the border between the provinces of Siena and Florence, wine was already cultivated in the 12th century. The village, considered one of the best preserved medieval villages, is distinguished by its wine culture. Since 1967, the Stianti Mascheroni family has been producing elegant, smooth wines with great commitment and profound expertise - today using modern-day organic methods. The vineyards belonging to the Castello di Volpaia are located at 450 to 600 metres above sea level, making Volpaia one of the highest-located vineyards in the Chianti region. So high that the vineyards lie above the fog and frost of spring and autumn.



Foodpairing



Veal in a light sauce