

SELVAPIANA "BUCERCHIALE" CHIANTI RUFINA RISERVA DOCG



PRODUCER PROFILE

Winery Owner(s): The Giuntini Family

Winemaker:

Federico & Nicolo Giuntini with consultant Franco Bernabei

Winery Founded:

1827

Region:

Tuscany

WINE STORY

Bucerchiale is Selvapiana's flagship wine, a Riserva-level Chianti Rùfina crafted from the grapes of the estate's best vineyard, Bucerchiale. Francesco Giuntini, working with young winemaker Franco Bernabei on his second vintage at Selvapiana, created this special wine to be a long-aging benchmark of the best of Rùfina's and Selvapiana's Sangiovese. The wine is not a blend, as is normal with Chianti, but rather is pure Sangiovese to show that variety without any adornment by other blending components. First produced in 1979, Bucerchiale is made in only the best vintages, seven or eight times per decade and celebrates its 40th anniversary with the 2019 vintage.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Selvapiana estate, Rufina subzone - 30 acres	
ELEVATION:	220 meters	
SOILS:	Clay and limestone	
TRAINING SYSTEM:	Spur-pruned cordon (cordone speronato)	
FARMING PRACTICES:	Organic certified	
AGE OF VINES:	26-50 years (planted 1968 and 1992)	
YIELD:	6,000 kg per hectare	
GRAPES:	100% Sangiovese	
TYPE OF YEAST:	Ambient	
FERMENTATION:		
SECOND FERMENTATION:	N/A	
MALOLACTIC FERMENTATION:	Yes	
FILTRATION:		
AGING CONTAINER:	French oak barriques	
AGING TIME:	18 months	
BOTTLE AGING TIME:		
PRODUCTION:	37,000 bottles per year	
VEGAN:	Yes	

TECHNICAL DATA

ALCOHOL:	15%	TOTAL ACIDITY:	5 g/l
RESIDUAL SUGAR:		EXTRACT:	29 g/l

