

SELVAPIANA "BUCERCHIALE" CHIANTI RUFINA RISERVA DOCG



PRODUCER PROFILE

Winery Owner(s):

Francesco Giuntini Antinori

Winemaker:

Federico Giuntini Massetti with
consultant Franco Bernabei

Winery Founded:

1827

Region:

Tuscany

WINE STORY

Bucerchiale is Selvapiana's flagship wine, a Riserva-level Chianti Rufina 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 Rufina'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.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Selvapiana estate, Rufina subzone - 30 acres
ELEVATION:	200 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
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	
AGING CONTAINER:	French oak barriques
AGING TIME:	32 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