

SELVAPIANA CHIANTI RUFINA DOCG



PRODUCER PROFILE

Winery Owner(s):

The Giuntini Family

Winemaker:

Federico & Nicolo Giuntini with
consultant Franco Bernabei

Winery Founded:

1827

Region:

Tuscany

WINE STORY

This Chianti Rufina is the pillar of Selvapiana's production, using primarily Sangiovese with small contributions from traditional blending partners Canaiolo, Colorino, and Malvasia Nera. This wine is an excellent example of the finesse and crispness the Rufina subzone of Chianti delivers.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Selvapiana estate, Rufina subzone
ELEVATION:	200-300 meters
SOILS:	Clay and limestone
TRAINING SYSTEM:	Spur-pruned cordon (cordone speronato)
FARMING PRACTICES:	Organic certified
AGE OF VINES:	15-40 years (planted 1978-2003)
YIELD:	7,000 kg per hectare
GRAPES:	95% Sangiovese with 5% Canaiolo, Colorino, and Malvasia Nera
TYPE OF YEAST:	Ambient
FERMENTATION:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	
AGING CONTAINER:	2,500- to 3,000-liter French oak casks
AGING TIME:	4 months
BOTTLE AGING TIME:	
PRODUCTION:	157,000 bottles per year
VEGAN:	

TECHNICAL DATA

ALCOHOL:	13%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:		EXTRACT:	26 g/l