

SELVAPIANA CHIANTI RUFINA DOCG



PRODUCER PROFILE

Winery Owner(s):

Francesco Giuntini Antinori

Winemaker:

Federico Giuntini Massetti 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

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| 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 |
| POST-FERMENTATION PROCEDURES: | |
| 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

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