

## SELVAPIANA "FORNACE" TOSCANA IGT



### PRODUCER PROFILE

Winery Owner(s):

Francesco Giuntini Antinori

Winemaker:

Federico Giuntini Massetti with  
consultant Franco Bernabei

Winery Founded:

1827

Region:

Tuscany

### WINE STORY

Fornace is Selvapiana's Super Tuscan wine, based entirely on Bordeaux grape varieties Cabernet Sauvignon, Merlot, and Cabernet Franc grown on the estate.

### VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Selvapiana estate, Rufina subzone
ELEVATION:	250-300 meters
SOILS:	Clay and limestone
TRAINING SYSTEM:	Spur-pruned cordon (cordone speronato)
FARMING PRACTICES:	Organic certified
AGE OF VINES:	Fornace: 24 years (planted 1994); Casanova: 15 years (planted 2003)
YIELD:	6,000 kg per hectare
GRAPES:	40% Cabernet Sauvignon, 40% Merlot, 20% Cabernet Franc
TYPE OF YEAST:	Ambient
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	
AGING CONTAINER:	French oak barriques
AGING TIME:	29 months
BOTTLE AGING TIME:	
PRODUCTION:	3,300 bottles per year
VEGAN:	

### TECHNICAL DATA

ALCOHOL:	14.50%	TOTAL ACIDITY:	5 g/l
RESIDUAL SUGAR:		EXTRACT:	30 g/l