



## PRODUCER PROFILE

Winery Owner(s):

Francesco Giuntini Antinori

Winemaker:

Federico Giuntini Massetti with  
consultant Franco Bernabei

Winery Founded:

1827

Region:

Tuscany

## WINE STORY

In 1997 the Giuntini family was offered a parcel of land in Pontassieve, one of the five municipalities where Chianti Rufina can be produced. From 1993 - 1997 Selvapiana rented a parcel just next to the vineyard so they knew the potential of the area, were excited about a new opportunity to grow Sangiovese there and jumped at the opportunity to purchase the land. In 1999 they planted six hectares to Sangiovese (massal selection from the Bucerchiale vineyard), a few older Tuscan native varieties and olive trees, all of which have been cultivated organically since day one. They waited until 2016 when the vines had reached a good age and the vintage was exceptional to release the first offering of this wine.

## VINEYARDS & VINIFICATION

<b>VINEYARD LOCATION:</b>	Pontassieve
<b>ELEVATION:</b>	150-200 meters
<b>SOILS:</b>	Calcareous and iron-rich
<b>TRAINING SYSTEM:</b>	Spur-pruned cordon (cordone speronato)
<b>FARMING PRACTICES:</b>	Practicing Organic since day one
<b>AGE OF VINES:</b>	20 years (planted in 1999)
<b>YIELD:</b>	45 hl/ha
<b>GRAPES:</b>	100% Sangiovese
<b>TYPE OF YEAST:</b>	Natural
<b>POST-FERMENTATION PROCEDURES:</b>	French oak barriques for 18 months
<b>SECOND FERMENTATION:</b>	N/A
<b>MALOLACTIC FERMENTATION:</b>	Yes
<b>FILTRATION:</b>	Lightly filtered before bottling
<b>AGING CONTAINER:</b>	French oak barriques
<b>AGING TIME:</b>	18 months
<b>BOTTLE AGING TIME:</b>	12 months
<b>PRODUCTION:</b>	3,200 bottles
<b>VEGAN:</b>	Yes

## TECHNICAL DATA

<b>ALCOHOL:</b>	14.6%	<b>TOTAL ACIDITY:</b>	5.5 g/l
<b>RESIDUAL SUGAR:</b>	.2 g/l	<b>EXTRACT:</b>	