

SELVAPIANA "VIGNETO ERCHI" CHIANTI RUFINA DOCG RISERVA TERRÆLECTAE



PRODUCER PROFILE

Winery Owner(s):

The Giuntini Family

Winemaker:

Federico & Nicolo Giuntini 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. 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. With the 2019 vintage, the wine gets the "Terrælectae" designation. Created by the Rufina Consorzio to align with Chianti Classico's "Gran Selezione" category. It is a voluntary quality trademark that can be used to identify each producer's best single vineyard (cru). The wine must be made from only Sangiovese, and the regulations are the same as those for Chianti Rufina Riserva.

VINEYARDS & VINIFICATION

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

TECHNICAL DATA

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