

SELVAPIANA "VILLA PETROGNANO" POMINO BIANCO DOC



PRODUCER PROFILE

Winery Owner(s):

The Giuntini Family

Winemaker:

Federico & Nicolo Giuntini with
consultant Franco Bernabei

Winery Founded:

1827

Region:

Tuscany

WINE STORY

Born from the friendship of the owner of Petrognano, Cecilia Galeotti Ottieri, and Francesco Giuntini, Selvapiana released its first vintage of Pomino Bianco with the 2021 vintage. Pomino is a unique and beautiful area placed at the foothills of the Appenine mountains and was one of the very first wine producing area of Tuscany, named by the Granduke Cosimo de' Medici in 1716, when he made the first law to protect the most important wine areas.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	
ELEVATION:	400 masl
SOILS:	Medium galestro soil, dry and stony, well drained
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Organic
AGE OF VINES:	15 - 20 years old
YIELD:	
GRAPES:	Chardonnay 90%, Sauvignon 10%
TYPE OF YEAST:	Selected
FERMENTATION:	Grapes are soft pressed than juice is transferred in stainless still at cold temperature to clarify; after 24 hours the juice is racked and let fermentation start with selected yeasts.
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	No
AGING CONTAINER:	Stainless steel
AGING TIME:	5 months
BOTTLE AGING TIME:	
PRODUCTION:	
VEGAN:	

TECHNICAL DATA

ALCOHOL:	12.5	TOTAL ACIDITY:	5.5
RESIDUAL SUGAR:		EXTRACT:	