

SELVAPIANA "VIGNETO ERCHI" 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

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

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
POST-FERMENTATION PROCEDURES:	French oak barriques for 18 months
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:	