



SELVAPIANA

Chianti Rufina, Tuscany

Owner: Francesco Giuntini Antinori

Managing Directors: Silvia and Federico Giuntini A. Masseti

Website: www.selvapiana.it

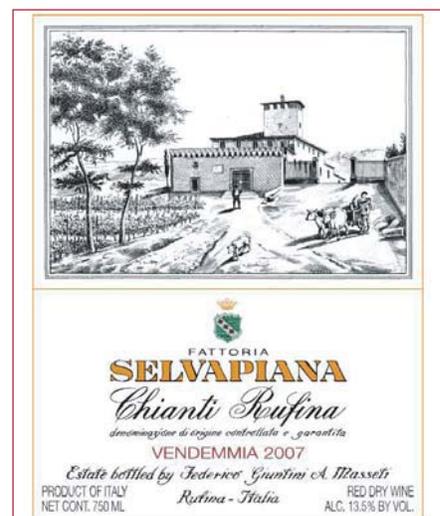
Consulting Winemaker: Franco Bernabei

Winery Profile: Selvapiana is a traditional Tuscan estate located in the Chianti Rufina zone, and is situated east of Florence on 600 acres devoted to vineyards and olives. This esteemed producer has 181 years and five generations of history in classic Chianti Rufina winemaking.

The estate was purchased in 1827 by Michele Giuntini Selvapiana. Today's Managing Directors, the sister and brother team of Silvia and Federico Giuntini A. Masseti, continue the family's work to claim prestige for Chianti Rufina, working closely with Franco Bernabei, who has been the consulting oenologist at Selvapiana since 1978. Selvapiana's reputation is based on producing red wines of considerable longevity and expression of terroir. The winery's production focuses on vintage Chianti Rufina, featuring two particularly fine crus: the Chianti Rufina Riserva Bucerchiale, and Fornace, a blend of the estate's Sangiovese and international varietals. Selvapiana also makes a Vin Santo del Chianti Rufina and an extra virgin olive oil.

The Selvapiana estate manages the Fattoria Petrognano, which was built around an ancient medieval tower and purchased in 1860 by the Budini Gattai family, after having previously been the property of the bishopric of Fiesole. This fattoria produces an excellent Pomino Rosso DOC.

Vineyards and Vinification: Rufina's soil of *galestro*, or schist, mixed with limestone and clay, combined with its proximity to the Apennines and vineyards at 750 to 900 feet, provides a microclimate favorable to longer ripening fruit with a higher acidity.



Photos (top bar and above): Silvia Giuntini A. Masseti; Selvapiana cellars, Federico Giuntini A. Masseti; Selvapiana Chianti Rufina.



Photos: Selvapiana villa; panoramic view of Selvapiana winery and vineyards; Selvapiana cellar exterior.

The Wines: SELVAPIANA

“...Selvapiana would give stiff competition to first-class red wines from just about anywhere in the world. It also shows that Chianti Classico does not have a monopoly on the quality of Chianti as a whole.”
-Wine Spectator

“Readers looking for a delicious traditionally-made Chianti that won’t break the bank should run, not walk, to pick up Selvapiana’s 2006 Chianti Rufina. This is a pure-bred Chianti of notable finesse with exceptional complexity and nuance...Finding quality budget-level wines is challenging and uncovering wines that also have character is doubly difficult. This wine has it all.”
-The Wine Advocate, #178, August 2008

Chianti Rufina DOCG: Sangiovese (with a small amount of Canaiolo) is vinified in thermo-regulated stainless steel tanks at a fermentation temperature of 28° C. It then spends time in steel tanks (30%), Sessile oak casks (50%) and barriques (20%). After blending, the wine is refined in French oak casks for two to three months.

“Bucerchiale” Chianti Rufina Riserva DOCG: Made from 100% single-vineyard Sangiovese from old vines, many dating to 1968, on the Bucerchiale vineyard. Long maceration on the skins for 20 to 25 days with daily pump-overs provides superb flavor extraction and color concentration. After malolactic fermentation the wine is matured in barriques and medium-sized oak casks for 15 months and then blended together in steel tanks before bottling, then refined in bottle for an additional ten months before release.

“Fornace” Toscana IGT: First bottled in 1993 as a single vineyard wine with mostly Sangiovese. In 1999 it became a blend of 40% Cabernet Sauvignon, 40% Merlot and 20% Sangiovese from the Fornace vineyard. Fornace is the estate’s second cru. A long maceration on the skins for 20 to 25 days with daily pump-overs provides superb flavor extraction and color concentration. After malolactic fermentation the wine goes into 30% new French oak barriques and is matured for 15 months, then blended in stainless steel tanks, bottled and refined for one year.

Vin Santo del Chianti Rufina DOC: Trebbiano and Malvasia grapes are dried on racks for five months. After enough concentration occurs the grapes are pressed and the must fermented and aged for about five years in small oak and chestnut barrels (caratelli). The fermentation is extremely slow and the quantity of wine produced is very small.

Fattoria Petrognano Pomino Rosso DOC: A classic blend of 50% Sangiovese, 25% Cabernet Sauvignon and 25% Merlot. Fermented partly in temperature-controlled stainless steel tanks and partly in French oak barrels. A long maceration on the skins for 18-20 days with daily pump-overs provides greater color extraction and flavor concentration. After malolactic fermentation the wine is aged for one year. The Sangiovese is matured in large French oak casks, and the Cabernet Sauvignon and Merlot are barrique-aged, then the wines are blended together in steel tanks, bottled and aged.

