

## Chianti Rufina 2017

Chianti Rufina, Tuscany, Italy



Winemaker	<b>Federico Giuntini Masseti</b>
Closure	<b>Screwcap</b>
ABV	<b>14%</b>
Bottle Sizes	<b>75cl</b>

### PRODUCER

The Rufina zone is the smallest of all in Chianti (about 1,000 hectares of vineyard) but also one of the most special. The cool breeze that blows down the Sieve Valley gives the best wines a finesse and definition that few in Chianti Classico can match. And there is no better producer in Rufina than Selvapiana, which has been in the family of Francesco Giuntini since 1827. Federico Giuntini Masseti now runs the property, which is situated just north of the town of Pontassieve. The estate covers 245 hectares, 60 of which are planted under vine (95% being Sangiovese), 22 are olive groves, and the rest is covered by woods. For the most part, the vineyards face west, though Selvapiana's prized Bucerchiale vineyard is south west facing.

### VINEYARDS

The grapes are grown in the ancient Selvapiana estate which covers 56 hectares. For the most part, the vineyards face west/north west and are situated at an altitude of 150-200 metres above sea level. The soil is mostly clay and limestone. The older vines planted in the late 1970s, are planted at a density of 3,200 per hectare and 5,200 per hectare for the younger vines planted at the beginning of the 2000s. The average yield is 35-40 hectolitres per hectare.

### VINTAGE

The conditions through winter were good, with very little rain and slightly lower than average temperatures that helped to combat insect infestations that can damage the vines. Spring was marked by early bud burst, while the frosts that hit various Italian regions did not adversely affect the vegetation. The summer saw sunny days and constant breezes. Early July was marked by relatively elevated humidity for the coastal area. The first significant rainfall occurred in mid-September, followed again by warm, bright days, which create the ideal conditions for a healthy harvest.

### VINIFICATION

Fermentation took place partly in temperature-controlled stainless steel tanks and partly in cement tanks, at a temperature of 28-30° C. Maceration lasted 15 days with daily pumping over. The wine was aged for 12 months, with 10% held in stainless steel, 65% in 25-30 hectolitre French oak casks and 25% in barriques. The wine was then blended in tank and bottled.

### TASTING NOTES

Bright ruby red in colour, this wine has perfumes of ripe blackberry fruit, red cherry and a touch of spice on the nose. On the palate, it is ripe and juicy but still fine and elegant in the Selvapiana style, with a tight structure and lifted, floral finish with refreshing acidity.