

Selvapiana,
`Vigneto Bucerchiale` Chianti Rufina Riserva 2022
Chianti Rufina, Tuscany, Italy



Grape Varieties	100% Sangiovese
Winemaker	Federico Giuntini
Closure	Natural Cork
ABV	14%
Bottle Sizes	75cl, 150cl
Notes	Vegetarian, Vegan, Practising Organic

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 Sangiovese grapes come from the 12.5-hectare Bucerchiale vineyard at Selvapiana, located at the foothills of the Apennine mountains. The oldest vines were planted in 1968, the youngest in 2001. The vineyard faces south/south-east and lies at 250–300 metres above sea level, on predominantly clay and limestone soils. Older vines, now 20–25 years old, are planted at 2,500 vines per hectare, while the younger vines are planted at 5,200 per hectare, using the Guyot system. The vineyard is cultivated organically, with cover crops.

VINTAGE

The 2022 vintage began with a harsh winter, with several nights below freezing. Despite the cold, conditions remained dry. Mild temperatures and limited rainfall continued into spring, with budbreak occurring as expected. Summer was exceptionally warm and dry - one of the hottest in the past 30 years - with a drought lasting over 40 days. Rain finally arrived in mid-August, allowing the grapes to reach full ripeness, resulting in very healthy fruit at harvest.

VINIFICATION

Grapes were hand picked and selected both in the vineyard and at the cellar on sorting tables. Fermentation took place in temperature controlled stainless-steel tanks at 30°C and lasted 35 days, with no selected yeasts. Pumping over took place daily to extract both colour and tannins. After a short period of maceration, the wine was pressed off the skins and malolactic fermentation took place. In the January following harvest, the wine was transferred to medium-sized oak casks and French oak barriques (of which 10% were new) and was matured for 15 months before bottling.

TASTING NOTES

This wine shows deep colour and intense aromas. The palate is powerful, with ripe raspberry and spicy cherry supported by a touch of herbs and violet. Silky, supple tannins carry the wine to a long, fine finish, a hallmark of Selvapiana.