

Selvapiana,
Vin Santo del Chianti Rufina 2017
Chianti Rufina, Tuscany, Italy



Grape Varieties	100% Trebbiano
Closure	Natural Cork
ABV	13%
Bottle Sizes	50cl
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 grapes are grown in a two-hectare vineyard situated in Chianti Rufina, north east of Florence. The vineyard faces north-east and is situated 200 metres above sea level. The vines are approximately 15-years-old and are planted at a density of 3,200 per hectare.

VINTAGE

Winter brought favourable conditions, with limited rainfall and slightly below-average temperatures that helped reduce insect pressure on the vines. Spring saw early budburst, and frosts affecting other Italian regions did not impact the vegetation here. Summer was marked by sunny days and constant coastal breezes, while early July brought relatively high humidity for the area. The first significant rainfall arrived in mid-September, followed by warm, bright days, creating ideal conditions for a healthy harvest.

VINIFICATION

The grapes are hung to dry in the cellar before being pressed. The must is then racked into caratelli - small oak and chestnut barrels ranging from 50 to 200 litres - which are sealed with concrete. Fermentation and ageing take place in these vessels for seven years with no intervention. Selvapiana does not use a 'madre' (starter culture of yeast lees); fermentation begins with the grapes' wild yeasts. At the end of the ageing period, the wine represents only 18- 20% of the initial yield.

TASTING NOTES

Deep amber in colour with perfumes of dried fruits on the nose. This wine is intense, rich and luscious. The sweetness is balanced by good acidity and concentration, ensuring a long, fresh finish.