



Grape Varieties **95% Sangiovese**
5% Canaiolo

Winemaker **Federico Giuntini Masseti**

Closure **Screwcap**

ABV **12.5%**

Residual Sugar **0.3g/L**

Acidity **5.1g/L**

Wine pH **3.3**

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 grapes for this wine are grown on the Selvapiana estate, which covers 60 hectares. The vineyards are mostly west/north-west facing and are situated at an altitude of 150-200 metres above sea level, on clay and limestone soils. Vine density varies from 3,200 per hectare – for the older vines planted in the late 1970s, to 5,200 per hectare – for the younger vines planted in the early 2000s. All vineyards are farmed organically with an average yield of 35-40 hectolitres per hectare.

VINTAGE

The 2024 vintage commenced with relatively mild winter conditions accompanied by moderate precipitation, succeeded by a warm spring season with adequate rainfall. These climatic conditions established a substantial water reserve that facilitated optimal vine development throughout the growing period. The summer months were distinguished by elevated daytime temperatures; however, meticulous daily vineyard management practices successfully mitigated potential water stress impacts, maintaining vine health and vigour. The significant diurnal temperature variation between day and night periods enabled the grapes to achieve optimal ripeness levels and physiological maturity by the conclusion of the growing season.

VINIFICATION

All varieties were harvested both by hand and machine. Upon arrival at the winery, they were fermented separately in a combination of stainless-steel and cement tanks, at controlled temperatures of between 28-30°C. Maceration on the skins lasted 30 days with daily pumping over, to extract both flavour and tannins. Following fermentation, the wine was aged for around 12 months in a mixture of 25-30 litre French oak barrels and cement tanks, then finally blended and bottled.

TASTING NOTES

This Chianti Rufina is bright ruby red in colour. The nose displays intense aromas of red cherry and cranberry coupled with ripe black fruit and spicy notes. On the structured palate, juicy fruit flavours are balanced by a refreshing acidity, floral notes and gentle tannins.