

Selvapiana,
Vin Santo del Chianti Rufina 2018
Chianti Rufina, Tuscany, Italy



Grape Varieties	100% Trebbiano
Winemaker	Federico Giuntini Masseti
Closure	Natural Cork
ABV	13%
Bottle Sizes	50cl
Notes	Sustainable, 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 Trebbiano grapes are grown in a two-hectare vineyard in Chianti Rufina, north east of Florence. The vineyard faces north-east and is situated at 200 metres above sea level. The vines are approximately 18-years-old and are planted at a density of 3,200 vines per hectare.

VINTAGE

2018 began with temperatures higher than the seasonal average which led to an early bud break in the months of March and April, followed by a fairly rainy May. From June the temperatures started to rise again. Summer had average temperatures with scattered rains. The month of September was characterised by sunny days with a marked diurnal temperature variation, which allowed the grapes to achieve a perfect levels of phenolic and aromatic ripeness.

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. Fermentation and ageing for seven years take place in these vessels with no intervention. Selvapiana does not use a 'madre' (starter culture of yeast), fermentation begins with the grapes' indigenous yeasts. At the end of the ageing period, the resulting wine is usually 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.