



Bucerchiale, Chianti Rufina DOCG

Selvapiana's flagship wine. Francesco Giuntini created this wine destined for long ageing, to best represent the character and quality of Sangiovese, Rufina and Selvapiana. Consequently, it is produced only in the best vintages. Bucerchiale was first produced in 1979, young winemaker Franco Bernabei's second vintage at Selvapiana. The wine was not made in 1980, 1976, 1989, 1991, 1992, 1997, 2002, 2005 and 2008.

Grape Variety:	100% Sangiovese
Area under Vine:	12.5 ha
Exposure:	South/south-east
Soil type:	Predominantly clay and limestone
Viticulture:	Spur pruned, cordon trained
Agriculture:	Organic, cover cropping
Vine density:	1968: 2500 vines/ha 1992: 5500 vines/ha
Vine age:	16 - 41 years old
Yield:	45-55 hl/ha
Harvest:	Hand harvest on 10 th and 11 th October
Vinification:	Fermentation in temperature controlled stainless steel vats at 30-32° using naturally occurring yeasts, with daily pumping over and 25 days of maceration
Maturation:	15 months in 225l French barriques of which 10% new oak. Assemblage in stainless steel
Bottled:	July
Bottle ageing:	6 months
Bottle production:	Around 35000 bottles and 400 magnums