



Chianti Rufina DOCG, Selvapiana

A classic wine, expressing the relationship between Sangiovese and Rufina.

Grape varieties:	95% Sangiovese 5% Canaiolo, Colorino, Malvasia Nera
Area under vine:	38 ha approx
Vineyards:	Selvapiana vineyards 'Erchi' Vineyard in Pontassieve (6 ha) 'Stabbiello' Vineyard in Pelago (5ha) which is more than 30 years old
Exposure:	West/north-west
Altitude:	200-350m above sea level
Soil type:	Medium-density, calcareous clay
Viticulture:	Spur pruned, cordon trained
Agriculture:	Organic
Vine density:	1992 5500 - 6200 vines/ha 1960-70 3200 vines/ha
Yield:	50-60 hl/ha
Harvest:	Hand harvested in first half of October
Vinification:	Fermentation at 28-30°C in temperature controlled, stainless steel vats using naturally occurring yeasts Daily pumping over 20 day maceration
Maturation:	75% aged 15, 20 and 25 hectolitre casks 25% in small old oak barriques for 10 months Assemblage in stainless steel
Bottled:	December
Production:	around 120,000 Bottles 3200 Magnums 400 Double Magnums