



The Selvapiana estate comprises 56 hectares in total with only 3.4 hectares planted with international grape varieties, on the land less well suited to Sangiovese vines.

Grape Varieties:	40% Cabernet Sauvignon 40% Merlot 20% Cabernet Franc
Area under Vine:	3.4ha
Exposure:	West/north-west
Altitude:	200-250m above sea level
Soil type:	Medium-density calcareous clay
Viticulture:	Spur pruned, cordon trained
Vine density:	5800 vines/ha
Vine age:	Cabernet Franc 9 years old Merlot 21 years old Cabernet Sauvignon 18 years old
Yield:	45-55 hl/ha
Agriculture:	Organic
Harvest:	Hand harvested Merlot: 27 September Sangiovese: 8 October Cabernet Sauvignon: 16 October
Vinification:	Fermentation at 30°C in temperature controlled stainless steel tanks, with daily pumping over and a 20-25 day maceration
Maturation:	15 months in 225l French barriques, 40% new oak Assemblage in stainless steel
Bottled:	May
First Vintage:	1999
Vintages produced:	1999, 2000, 2001, 2003, 2004, 2006, 2009
Production:	around 3 500 bt