

FATTORIA
SELVAPIANA



VIGNETO
BUCERCHIALE
2011

CHIANTI RUFINA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

RISERVA

ESTATE BOTTLED BY FEDERICO GIUNTINI A. MASSETI - RUFINA - ITALIA
NET CONT. 750 ML - RED DRY WINE - PRODUCT OF ITALY - ALC. 15% BY VOL.

Chianti Rufina D.O.C.G. Riserva "BUCERCHIALE"

Chianti Rufina D.O.C.G.
Riserva 2011
"VIGNETO BUCERCHIALE"

Selvapiana's flagship wine, Francesco Giuntini created this wine destined for long aging, to best represent the character and quality of sangiovese Rufina and Selvapiana.

Bucerchiale was first produced in 1979, young winemaker Franco Bernabei's second vintage at Selvapiana.

Vigneto bucerchiale is produced only in the best vintages.

The wine was not bottled in 1980 - 1987 - 1991 - 1992 - 1997 - 2002 - 2005 - 2008.

Vintage: Winter was quite mild and rainy. Spring warmer than usually allowed earlier buds breaking, ten days ahead than normal period. April was quite warm and good rainfall in May and June helped the vines to have a perfect growing. Summer was never too warm with cold nights, that allowed a perfect grapes ripening. Last days of August temperature above seasonal average made the harvest started in the first days of September. Grapes were healthy, rich, and very well balanced.

Vineyards location: Municipality of Rufina Vigneto Bucerchiale 12.50 ha (27.50 acres)

Soil: type Medium density clay, limestone, dry and stony, well drained

Altitude: 200 meters above sea level (650 feet).

Grape variety: Sangiovese 100%.

Exposure: south south-west.

Age of the vines: the old part was planted in 1968 the new part in 1992.

Training system: spur pruned, cordon trained.

Vineyards density: 5200 vine/ha.

Yield: 60 q.li/ha - 40 hl/ha 2.0 tons/acres1.

Harvest: Hand harvested, normally Vigneto Bucerchiale is the last one to be picked. First week of october

Vinification: In stainless steel at 28°-30° (80° - 82° Fahrenheit), with all natural yeasts. Fermentation and maceration last for 25 days. Malolactic fermentation takes place immediately after the alcoholic.

Ageing small french oak cask of 225 lt.

Bottling: June 2014.

Alcohol: 15%.

Total acidity: 5,40 g/l.

Dry extract: 29,40 g/l.

Serving suggestions: Temperature 16°C (45° Fahrenheit) Pairing with duck, lamb, pork, wildboard

Life in bottle: 20 - 30 years.

Bottles produced: 36.000 bordolesi 600 magnum 60 double magnum.