



FATTORIA
SELVAPIANA
FORNACE
TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

2009

PRODUCT OF ITALY
NET CONT. 750 ML

ESTATE BOTTLED BY
FEDERICO GIUNTINI A. MASSETI
RUFINA - ITALIA

RED DRY WINE
ALC. 13,5% BY VOL.

L. 22.03.12

“FORNACE”

Toscana I.G.T. Vendemmia 2009 “FORNACE”

The new style wine of Selvapiana.

Vintage: Winter was quite mild and rainy. Spring warmer than usually allowed and 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 Fornace and Casanova.

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

Altitude: 250 - 300 meters above sea level (650 feet).

Grape variety: Merlot 40% Cabernet Sauvignon 40% Cabernet Franc 20%.

Exposure: north north-west.

Age of the vines: 24 years Fornace vineyard, 15 years Casanova vineyard.

Training: spur pruned cordon trained.

Vineyards density: 5200 vines/ha.

Yield: 60 q.li/ha - 40hl/ha 2.00tons/acres.

Harvest: Hand harvested. Merlot mid September - Sangiovese and Cabernet Sauvignon first 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: French oak barriques.

Bottling: March 2014.

Alcohol: 14,5%. - **Total acidity:** 5,40 g/l. - **Dry extract:** 29,60 g/l.

Serving suggestions: 16° pairing with pork, game.

Life in bottle: 25 years.

Bottles produced: 3300 bordolesi.