



FATTORIA
SELVAPIANA

Chianti Rufina

denominazione di origine controllata e garantita

VENDEMMIA 2013

Estate bottled by Federico Giuntini A. Masseti

PRODUCT OF ITALY
NET CONT. 750 ML

Rufina - Italia

RED DRY WINE
ALC. 13% BY VOL.

L. 28.04.15

Chianti Rufina D.O.C.G. “SELVAPIANA”

Chianti Rufina D.O.C.G. Vintage 2013 “SELVAPIANA”

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

Vintage: A classic cooler vintage, like the ones when we were young. Winter and spring rains made groundwater reserves back to normal level. Growing season was on normal time after a ten days delay in flowering. August was with regular average temperature but with excellent cold nights. Some rain in late september delayed harvest, that started early october.

Vineyards location: Municipality of Rufina all the vineyards around Villa Selvapiana except Bucerchiale vineyard
Municipality of Rufina: Pian de' Marroni 2.50 ha (6.11 acres), vigneto Cerbognole 9.80 ha. (24.20 acres).
Municipality of Pontassieve: Vigneto San Martino 6.00 ha. (14.82) acres.

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

Altitude: 200 – 300 meters above sea level (650 – 980 feet).

Grape variety: Sangiovese 95% Canaiolo Colorino Malvasia Nera 5%

Exposure: north north - west - vineyard San Martino a Quona south

Age of the vines: very mixed, from 15 years old vines up to 40 years old

Training system: spur pruned, cordon trained:

Vineyards density: 5200 vines/ha - 7200 vines/ha.

Yield: 70 q.li/ha - 45hl/ha 2.50tons/acres:

Harvest: 60% hand harvested and 40% mechanical. Last week of september and 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 Large french oak cask of 25 hl 30 hl.

Bottling: March 2015.

Alcohol: 13%.

Total acidity: 5,60 g/l.

Dry extract: 25,60 g/l

Serving suggestions: 16°C Pairing with pasta dishes, pizza, appetizers

Life in bottle: 10 years

Bottles produced: 150.000 bordolesi 3000 magnum 300 double magnum