

SELVAPIANA

\$34.50*

* Suggested retail price



Chianti Rufina 2022



	Product code	775582
iii	Format	12x750ml
	Listing type	Open
Ĺ	Status	Available
	Type of product	Still wine
	Country	Italy
Ø	Regulated designation	Denominazione di origine controllata e
		garantita (DOCG)
9	Region	Tuscany
	Appellation	Chianti Rufina
100	Varietal(s)	Sangiovese 95 %
100	Varietal(s)	Canaiolo
100	Varietal(s)	Colorino
100	Varietal(s)	Malvasia Nera
3	Colour	Red
۵	Sugar	Dry
	Closure type	Cork

ABOUT THIS WINERY

For decades Selvapiana's wines have been as elegant and restrained as any in Chianti, with a great reputation for longevity. No estate in Chianti Rufina is more highly regarded. The wines are a reflection of the region's unique environment featuring a mix of galestro, limestone and clay soils, higher altitude, and cooler microclimate than in Chianti Classico combining to produce later ripening fruit with higher acidity.

TASTING NOTES

Bright and lifted, with crushed cherry, red currant lit with a tart acidity, and seasoned with fragrant red florals and orange rind over a crushed stone base. Tannins are fine, long, and dry, streaming this lighter bodied red to a bitter edged, saline finish.

PRODUCTION NOTES

Rufina is the smallest appellation in Chianti, extending across 750 hectares. This is 95% sangiovese, joined with tips of canaiolo, colorino, and malvasia nera from well-drained, dry and stony north and north-west facing vineyards. These 15-40 year old vines grow in medium density clay and limestone at 200-300m.



RYAN EVERITT (780) 497-2960 Alberta Sales Manager MELANIE ELDRIDGE (204) 794-7277 Manager, Manitoba and Saskatchewan JENNIFER CHAPUT (780) 720-2121 Sales representative -Edmonton COLINA MARSHALL (403) 837-4543 Market Development -Southern Alberta