



TRIALTO

Wines of People, Place and Time*

SELVAPIANA

Chianti Rufina 2022

\$37.73*

* Suggested retail price



 Organic  Vegan

	Product code	376962
	Format	12x750ml
	Listing type	Speculative
	Status	Available
	Type of product	Still wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata e garantita (DOCG)
	Region	Tuscany
	Appellation	Chianti Rufina
	Varietal(s)	Sangiovese 95 %
	Varietal(s)	Canaiolo
	Varietal(s)	Colorino
	Varietal(s)	Malvasia Nera
	Colour	Red
	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.

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