

SELVAPIANA "VILLA PETROGNANO" POMINO DOC



WINE STORY

In the hills above the Sieve River valley, where Selvapiana and the rest of Chianti Rufina are located, is a serene pine forest that holds the secret vineyards of Pomino DOC, owned by just two estates. Thanks to the friendship of Francesco Giuntini with the owner of Villa Petrognano, Cecilia Galeotti Ottieri, Selvapiana has had the opportunity to farm the villa's 13-acre plot for many years. The cool, higher ground here on the border between Tuscany and Emilia Romagna produces cool-climate fruit and delightfully crisp red wines. The Villa Petrognano vineyards are planted with Sangiovese, along with a significant amount of Cabernet Sauvignon and Merlot, which are blended into this modern yet tradition-respecting wine.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Selvapiana estate, Rufina subzone
ELEVATION:	400 meters
SOILS:	Dry, stony galestro
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Organic certified
AGE OF VINES:	6 years (planted 2012)
YIELD:	7,000 kg per hectare
GRAPES:	60% Sangiovese, 20% Cabernet Sauvignon, 20% Merlot
TYPE OF YEAST:	Ambient
FERMENTATION:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	
AGING CONTAINER:	Sangiovese in 2,500-liter French oak cask; Cabernet Sauvignon and Merlot in French oak barriques
AGING TIME:	15 months
BOTTLE AGING TIME:	
PRODUCTION:	6,000 bottles per year
VEGAN:	

PRODUCER PROFILE

Winery Owner(s):

The Giuntini Family

Winemaker:

Federico & Nicolo Giuntini with
consultant Franco Bernabei

Winery Founded:

1827

Region:

Tuscany

TECHNICAL DATA

ALCOHOL:	15%	TOTAL ACIDITY:	5 g/l
RESIDUAL SUGAR:		EXTRACT:	28 g/l