

Selvapiana Chianti Rufina Sangiovese Italy 2021

Selected by: Master Sommelier Evan Goldstein



Final Deductions

VINTAGE 2021
GRAPE Sangiovese/Blend
GEOGRAPHY Europe
COUNTRY Italy
LARGER REGION Tuscany
SMALLER REGION Chianti

Rationale

Tuscany's celebrated Chianti region was officially demarcated in 1716 by the Grand Duke Cosimo III de' Medici, who bestowed this recognition specifically on the heart of this sizable zone- now known as Chianti Classico. Today, the production zones of Chianti fall around Florence in the north, Siena in the south, Arezzo in the east, and Pisa in the west. In recognition of its supremacy, the Italian government created the Chianti Denominazione di Origine Controllata (DOC) in 1967, which included Chianti Classico. It earned Denominazione di Origine Controllata e Garantita (DOCG) status in 1984, Italy's uppermost level of wine classification. Finally, in 1996, Chianti Classico separated from the Chianti DOCG and became its own DOCG. Chianti's prominence is rooted in her indigenous Sangiovese grape which in Classico is often bottled alone as opposed to being blended (as it can be legally with other native grapes).

In Chianti, the Sangiovese grape displays ample acidity and signature flavors of black and red cherry, along with accents of flowers, herbs, spice, and earth. The tannins increase with quality, as does their structure and body, which can range from light to medium.

Selvapiana is among the best-known and most respected of the two dozen growers in Rufina—the smallest subzone of Chianti—and, as it happens, is also one of only two wineries to produce wine from the tiny Pomino DOC. The Selvapiana winery, like all of Chianti Rufina, lies close to the Sieve River, a tributary of the Arno upriver from Florence.

Sight

BRIGHTNESS Day Bright
CLARITY Clear
COLOR DEPTH Light
COLOR Ruby
RIM VARIATION Pink
Stained Tears: None

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL Medium
TANNIN Medium
TEXTURE Lean / Tart
FINISH Med+
COMPLEXITY Med+

Aroma & Taste

RED FRUIT Cherry / Red Tomato • Cranberry • Red Plum • Red / Sour Cherry • Strawberry
Condition: Fresh, Ripe

BLACK FRUIT Black Raspberry • Blackberry • Black Plum *Condition: Fresh*

FLORAL Potpourri • Rose • Jasmine *Condition: Fresh, Dried*

GREEN VEGETABLE Olive (Green) • Arugula

OTHER VEGETABLE Mushrooms (Brown) • Fennel / Anise • Tomato Leaf • Rhubarb • Tomatoes / Sun-Dried

HERBAL Rosemary • Mint / Eucalyptus • Oregano • Laurel / Bay Leaf

OTHER SPICES Licorice (Red) • Green Peppercorn • Paprika / Pimenton

ORGANIC EARTH Forest Floor • Truffle / Mushrooms • Turned Dirt / Potting Soil

INORGANIC EARTH Mineral / Rock

ANIMAL Leather

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Neutral / Large Oak

OXIDATION/NUTTINESS Almond / Marzipan • Pistachio