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# SELVAPIANA

## VIN SANTO DI CHIANTI RUFINA 2004

**Estate:** Selvapiana, located in the heart of the Chianti Rufina area of Tuscany was founded by the Giuntini family in 1827, and is managed today by Silvia and Federico Giuntini Masseti. It is a typical Tuscan estate consisting of the owner's villa, cellars and other historic buildings-now no longer used-including an oil mill, granary and joiner's workshop. For a long time, Selvapiana was a summer residence for Florentine bishops. It then belonged to a series of Florentine merchant families including the Scalandroni. Purchased in 1827 by Michele Giuntini Selvapiana, the estate now covers an area of 600 acres, of which 100 are devoted to vineyards and 75 to olives. Five generations of the Giuntini family have lived on the estate over the years. The current owner Francesco Giuntini Antinori, has dedicated a great deal of energy towards restoring the prestige that Chianti Rufinao once enjoyed. In recent years, responsibility for running the estate has been taken over by Silvia and Federico Giuntini Masseti. They are sticking to the path forged by Francesco and continue to work closely with Franco Bernabei, the consultant winemaker at Selvapiana since 1978.



### SELVAPIANA VIN SANTO

This is a sweet dessert wine, a genuine 'meditation' wine made from typical Tuscan grapes such as Trebbiano, Malvasia and Sangiovese that have been left to air-dry for 4-5 months. These bunches have been selected because they have been infected on the vine with "botrytis cinerea". This so-called "noble rot" causes minute pores to form on the grapeskins' surface, thus allowing moisture in the grape to evaporate. What results is a greater concentration of sugar, enzymes and acids than normal. Further drying in the dry, cold air of the cantina rafters or attic additionally concentrates the flavor-making constituents.

When the right degree of concentration has been achieved, the grapes, or raisins actually, are then pressed for their meager yield of juice, producing a maximum 20% yield of must. This is then fermented until nearly dry, and placed in very small barrels called 'caratelli' and sealed for a minimum of two to three years, usually longer, around 5 years.

The result is a wine similar in style to Madeira or Amontillado Sherry. Amber in color, the nose is rich and complex with hints of roasted almonds, honey and dried apricot. Rich and sumptuous, it is great after a meal and has a particular affinity with chocolate although is easily recommended with all types of desserts.