

Vigneti
La Selvanella
EQUILIBRIO NATURALE



TERRITORY

THIS UNIQUE CRU, NESTLED ON A HIGH HILL THAT REACHES UP TO OVER 600 METERS ABOVE SEA LEVEL, IS LOCATED IN THE NORTHERN PART OF UGA* RADDA ON THE OROGRAPHIC RIGHT OF THE PESA RIVER.

LIGHT, WIND AND ALTITUDE ARE THE ELEMENTS THAT DISTINGUISH LA SELVANELLA, A TERROIR VOCATED BY NATURE



*UNITA' GEOGRAFICA AGGIUNTIVA (ADDITIONAL GEOGRAPHICAL UNIT)

HISTORY

VIGNETI LA SELVANELLA OWES ITS NAME TO ITS HISTORIC ESTATE LOCATED IN RADDA, IN THE HEART OF CHIANTI CLASSICO.

PRODUCTION OF CHIANTI CLASSICO RISERVA BEGAN WITH THE **1969 VINTAGE, CREATING TUSCANY'S FIRST WINE WITH VINEYARD INDICATION ON THE LABEL.**

SINCE THEN, CHIANTI CLASSICO RISERVA VIGNETI LA SELVANELLA HAS BEEN A WINE WITH A CONSTANT AND RECOGNIZABLE STYLE, CLOSELY LINKED TO THE PECULIARITIES OF THE VINEYARD AND ITS GRAPE VARIETY.



CRU

THE FIRST WINE IN TUSCANY-AND AMONG THE FIRST IN ITALY-TO CARRY THE INDICATION OF THE VINEYARD OF ORIGIN ON ITS LABEL.

FROM ITS ORIGINS, THIS **SINGLE-BODY VINEYARD** HAS BEEN DESTINED TO THE PRODUCTION OF A **SINGLE WINE**, DESIGNED TO RESPECT THE CHARACTERISTICS OF ITS TERROIR.

DERIVING FROM A 1960S SELECTION OF ANCIENT, UNIQUE SANGIOVESE GROSSO CLONES, IT STILL PRESENTS TODAY PORTIONS OF THE VINEYARD WITH MORE THAN 50 YEARS OF AGE.

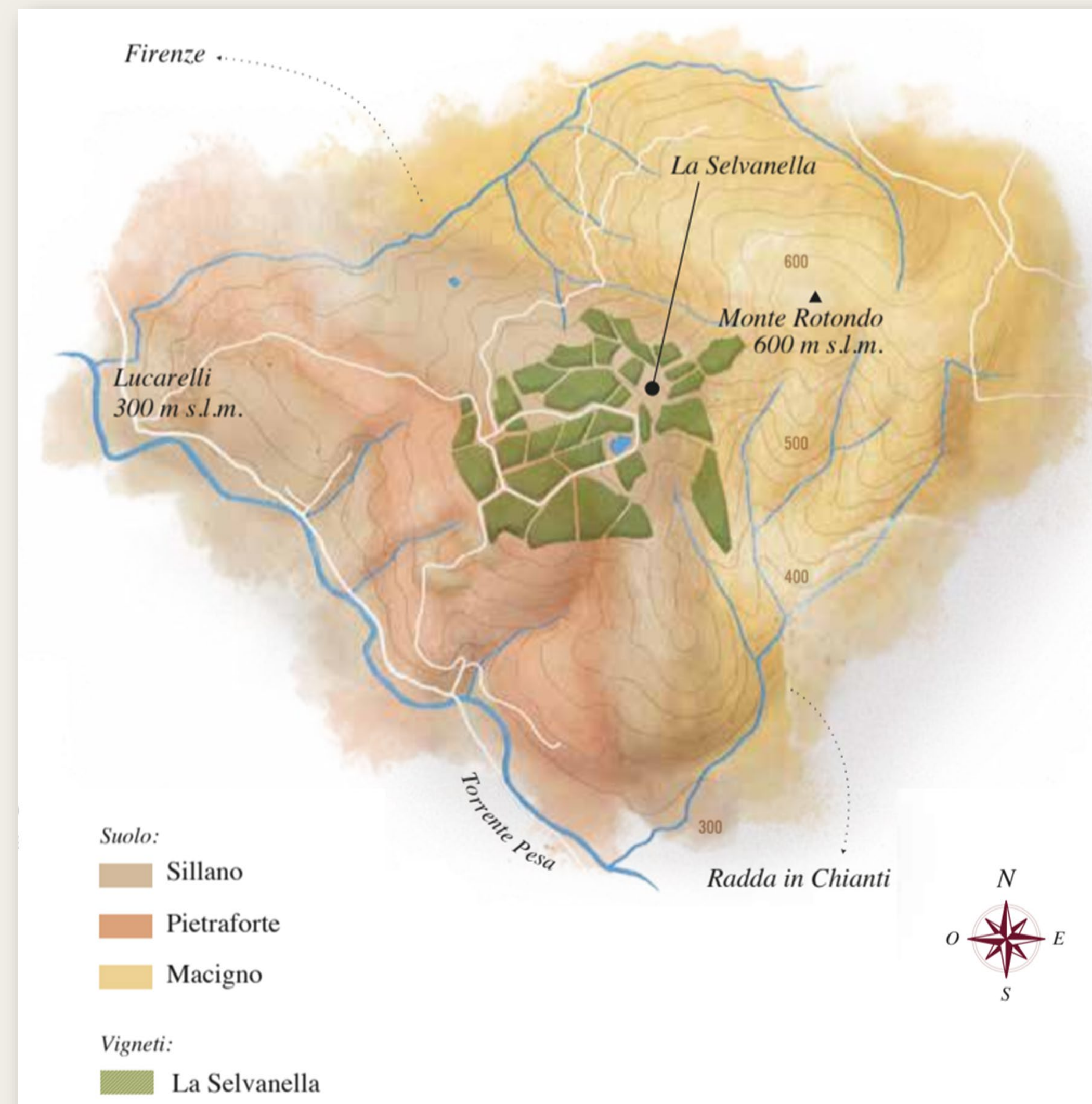


TERROIR

THE VINE SANGIOVESE GROSSO, HAS ITS ROOTS IN SOILS OF DIFFERENT GEOLOGICAL ORIGINS.

IN ADDITION TO **MACIGNO**, PRESENT AT THE HIGHEST ALTITUDES, AND THE **SILLANO** FORMATION THAT TOGETHER CHARACTERIZE THE RADDA IN CHIANTI DISTRICT, THERE IS ALSO AN OUTCROP OF **PIETRAFORTE**, A RARE EXAMPLE IN THE AREA.

THE COMBINATION OF THESE SOILS AND A COOLER MICROCLIMATE, CHARACTERISTIC OF THE INNERMOST AREA CLOSE TO THE CHIANTI MOUNTAINS, GIVES SANGIOVESE GREAT ELEGANCE, FINESSE AND LONGEVITY.



RISERVA

A VERY LONG AGING OF 3 YEARS IN 120 HL OAK BARRELS AND THEN ANOTHER YEAR IN THE BOTTLE.

TO BUILD THE BARRELS IN WHICH THE AGING OF THIS WINE TAKES PLACE, A **SPECIAL SELECTION OF WOODS** WAS MADE IN ORDER TO RELEASE THE AROMATIC PRECURSORS: 6-CENTIMETER-THICK OAK STAVES WERE MIXED TO ACHIEVE THE PERFECT BALANCE FOR LA SELVANELLA VINEYARD RESERVE.



TEAM

ALESSANDRO ZANETTE, ESTATE MANAGER, EXPERTLY COORDINATES OENOLOGIST FRANCESCO BRUNI AND AGRONOMIST MARCO VICIANI.

A STORY MADE OF **INTUITIONS** AND COURAGEOUS CHOICES, BORN MORE THAN FIFTY YEARS AGO, WHICH TODAY IS CARRIED ON WITH **RESPECT** AND PRIDE.

THE RESULT OF THIS TALE IS NOT THE FRUIT OF A SINGLE PERSONALITY, BUT IS THE PRODUCT OF THE HARMONY OF A TEAM WORKING WITH COMPETENCE AND PASSION FOR THE TERRITORY, IN ORDER TO VALORIZE EACH AND EVERY VINTAGE OF THIS UNIQUE CRU..



CHIANTI CLASSICO RISERVA

GRAPE VARIETY: SANGIOVESE GROSSO

VINIFICATION: TRADITIONAL, AIMED AT RESPECTING THE GRAPES AND THE TERROIR

PROFILE: BEAUTIFUL RUBY. NOSE WITH AN INTENSE AROMA OF WILD FRUITS AND CHERRY, WITH VIVID FLORAL AND EASTERN SPICE NOTES, HINTS OF GRAPHITE AND OREGANO TONES. IN THE PALATE IT IS VERTICAL, VIBRANT, TASTILY TANNIC AND WITH A LONG FINISH.



VEDUTA "LA SELVANELLA" IN RADDA IN CHIANTI

Chianti Classico

RISERVA



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LUCARELLI DI RADDA IN CHIANTI
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