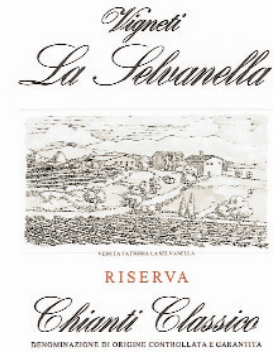


VINEYARD SELECTIONS
VINTAGE 1997

La Selvanella
Chianti Classico DOCG Riserva



The year : already early in the very low rainfall was recorded which, combined with rather high temperatures during the winter and at the beginning of spring, brought about a premature and excellent vegetative development. During the second ten days of April there were some late frost which caused some damage especially in the vineyards in the valley bottoms even if the meteorological conditions, particularly favourable in the following months and notable for constantly high temperatures and very little rain, allowed an outstanding development of the flowering, the setting of the berries and the veraison. In the majority of the cases sparse bunches of not very big grapes were formed, perfectly ripe and exceptionally health. Incredibly the splendid meteorological conditions continued for the whole of the month of September and the first half of October during which time the ripening of the grapes could be perfectly completed. The early vintage took place from 20 September to 10 October without the slightest interruption because of the rain. The grapes picked were very healthy and, from the beginning, had very high degrees, much above the average and were underpinned by good total acidity and an appropriate pH, other extracts and a high content of polyphenolic substances

The grapes: 100% Sangiovese grosso.

The vineyard: 43,49 hectares of vineyards, belonging to the property, trained by the Guyot and cordone speronato system on the hills (average 400 metres altitude) of Fattoria La Selvanella, in the commune of Radda in Chianti, one of the best crus in the classic zone through a happy combination of soil (mainly alberese), aspect (southwest) and microclimate.

The vinification and the maturation: the very healthy bunches, picked by hand between 20 September and 10 October, without any interruptions because of the rain, were traditionally vinified with 20 days maceration and frequent pumping of the must over the cap; after the alcoholic fermentation at no more than 25°C, and the malolactic fermentation, the wine was matured for 30 months in French oak casks.

The wine: Chianti Classico Riserva La Selvanella 1997 has a clear, dark ruby colour with some carnet tints, a full, complex bouquet, with strong notes of raspberry conserve and irises and hints of vanilla, cinnamon and leather. The flavour is full, warm and savoury with an elegant and lingering aftertaste of woodland undergrowth and toasted almonds. It can be kept longer than usual and improves with time.

Analytical details: 2,95 % alcohol; 5,42 g/l total acidity; 3,37pH; 1,00 g/l residual sugar; 28,0 g/l dry extract.

Optimal keeping: 18-20 years in bottles stored horizontally in cool, dark conditions.

Food matches: roast and braised red meats, mature cheeses.

Servine temperature: 18°C.

Notes: La Selvanella was the first single vineyard Chianti Classico Riserva, in the 1969 vintage, made from grapes from a unique cru..