



VILLA LA SELVA

THE PLEASURE OF WINE

THE COMPANY

PROPERTY OF THE FLORENTINE DE MEDICI FAMILY SINCE THE BEGINNING OF THE 1200'S,

VILLA LA SELVA IS BUILT UPON THE ANCIENT RUINS OF A WATCH TOWER

GUARDING THE ACCESS TO THE FERTILE AMBRA VALLEY, BETWEEN SIENA AND AREZZO.

THROUGHOUT THE RENAISSANCE PERIOD THE VALLEY WAS ALREADY KNOWN FOR ITS WINE PRODUCTION,

AS STATED IN MANUSCRIPTS TESTIFYING THE MEDICI'S PREFERENCE FOR "VALDAMBRINI'S" WINES.

VILLA LA SELVA IS LOCATED IN MONTEBENICHI, ON THE VERY BORDER OF THE CHIANTI CLASSICO PRODUCTION ZONE,

IN A LAND RICH IN PASTURE AND FORESTS, WHICH GIVE THE RURAL LANDSCAPE A WILD AND PRISTINE LOOK.

THE PROPERTY COVERS 250 ACRES, 75 OF WHICH ARE GROWN WITH GRAPES.

ON VINEYARD PARCELS PLANTED AT VERY HIGH DENSITY, WITH UP TO 5,000 VINES PER ACRE,

THE ESTATE PRODUCES MOSTLY SANGIOVESE, AND SMALLER AMOUNTS OF CABERNET SAUVIGNON AND MERLOT.





THE WINE

VILLA LA SELVA SEEKS TO MARRY THE WINE CULTURE AND TRADITION OF TUSCANY
WITH AN INNATE PASSION FOR PLEASURE AND BEAUTY, THUS OFFERING QUALITY WINES OF EXTRAORDINARY ELEGANCE,
JEWELS FROM THE UNSPOILED TERROIR OF VAL D'AMBRA,
EXPRESSION OF THE PERSONALITY AND DREAMS OF THE PEOPLE BEHIND THE WINES.
FOLLOWING THE THOROUGH RENOVATION OF ITS VINEYARDS AND CELLAR,
THE ESTATE HAS CHOSEN TO PRODUCE TWO STYLES OF WINE:
ONE TYPICALLY TERRITORIAL AND TRADITIONAL, THE OTHER WITH AN INTERNATIONAL CHARACTER.
THE FIRST, BASED ON SANGIOVESE, BEST REPRESENTS VILLA LA SELVA'S MORE ARID, STONY AND POOR MICROCLIMATES,
RICH IN GALESTRO, WHERE THE TRADITIONAL TUSCAN VARIETY PERFORMS BETTER.
THE INTERNATIONAL WINES, MADE WITH SANGIOVESE, CABERNET SAUVIGNON AND MERLOT,
ARE THE EXPRESSION OF THE ESTATE'S TERROIRS WITH MORE COMPACT AND FERTILE SOILS, AND COOLER CONDITIONS.
ELEGANCE AND SUPPLENESS ARE THE WINE'S COMMON DENOMINATORS.



A bottle of Felciaia 2001 Tuscan wine stands next to a large glass filled with red wine. The bottle has a white label with a colorful illustration of birds and the text 'VILLA LA SELVA', 'FELCIAIA', and '2001'. The glass is partially filled with a deep red wine. Both are on a wooden tray with a decorative railing.

FELCIAIA

TUSCAN TERROIR DRIVEN

GRAPE VARIETIES:

SANGIOVESE, WITH SMALL PARTS OF CABERNET SAUVIGNON

VINEYARDS:

THE OLDER ONES AT VILLA LA SELVA,
PLANTED WITH DENSITIES OF 2,500 VINES PER ACRE

HARVESTING METHOD:

MANUAL, IN SMALL 30 POUND CRATES

AGING:

12 MONTHS IN BARRIQUES,
ABOUT HALF OF WHICH ARE NEW,
FOLLOWED BY 5-6 MONTHS IN THE BOTTLE

STYLE:

TYPICALLY TERRITORIAL

INTENSE RUBY RED.

FULL OF SWEET FRUITY AROMAS, WITH HINTS OF SPICES,
AND A LONG, PERSISTENT FINISH.
OF GOOD STRUCTURE, MEATY AND SUPPLE,
WITH FORWARD AND SILKY TANNINS.

Selvamaggio

THE ELEGANCE

GRAPE VARIETIES:

CABERNET SAUVIGNON

VINEYARDS:

THE MORE RECENTLY PLANTED,
AT VERY HIGH DENSITY OF 5,000 VINES PER ACRE

HARVESTING METHOD:

MANUAL, IN SMALL 30 POUND CRATES

AGING:

18 MONTHS IN BARRIQUES,
MORE THAN HALF OF WHICH ARE NEW,
FOLLOWED BY 5-6 MONTHS IN THE BOTTLE

STYLE:

MODERN AND INTERNATIONAL

VERY DEEP AND INTENSE RUBY RED.
FRUITY AT FIRST, THAN BALSAMIC AND MINERAL
WITH HINTS OF SPICES,
IT IS COMPLEX, ELEGANT AND PERSISTENT.
WITH GREAT STRUCTURE, OPULENT,
WITH SWEET AND POWERFUL TANNINS.





VIGNA DEL PAPA

THE SWEETNESS

GRAPE VARIETIES:

TREBBIANO, MALVASIA AND SAN COLOMBANO

VINEYARDS:

THE OLDER ONES AT VILLA LA SELVA,
PLANTED WITH DENSITIES OF 2,500 VINES PER ACRE

DRYING:

THE GRAPES ARE NATURALLY DRIED
IN COOL AND VENTILATED ROOMS,
WHERE THEY REMAIN FOR APPROXIMATELY 3 MONTHS

AGING:

5 YEARS IN FRENCH OAK BARRELS
OF BETWEEN 100 AND 225 LITERS CAPACITY,
FOLLOWED BY 5-6 MONTHS IN THE BOTTLE

STYLE:

RICH AND SWEET,
EXTREMELY RESPECTFUL OF ITS TUSCAN TRADITION
INTENSE GOLDEN YELLOW, WITH HUES OF ANCIENT GOLD.
SCENTS OF YELLOW FLOWERS AND FRUITS, THEN HONEY,
CANDIED CITRUS, AND SPICES.
VERY RICH, SWEET, SUPPLE AND SILKY, WITH A FULL TASTE,
AND A PALATE LOADED WITH FRUITS AND HONEY.



From Rome or Florence

Exit Valdarno on the A1. Follow the signs to Bucine, than on to Ambra/Siena. After Ambra you'll pass Pietraviva. Turn right toward Montebenichi.

From Siena

Take the road toward Siena/Bettolle. Turn left toward Arezzo, than left again at Colonna del Grillo, toward Bucine.
After about 2 Km., turn left toward Montebenichi.

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