

# FÈLSINA

## Berardenga Chianti Classico

100% Sangiovese grapes, grown in the Fèlsina vineyards in the Chianti Classico denomination, in vineyards on the estate's various individual farm-parcels (case coloniche), dating back to the Middle Ages.

The vineyards are located in Castelnuovo Berardenga, in the southeastern part of the Chianti Classico appellation, slightly to the northeast of

Siena. Almost exclusively with a southwestern exposure, they sprawl across ventilated slopes at an altitude ranging from 320-420 meters above sea level. Geologically, the terrains are mixed: in the higher parts the soil is predominantly rock quartz and calcareous alberese mixed with alluvial pebbles; layers of sandstone and loam characterise the vineyards on the edge of the Colli Senesi in the direction of the Crete Senesi.

First vintage 1967

### Denomination

Chianti Classico DOCG

### Grapes variety

100% Sangiovese.

### Growing area

Northeast of Siena in the commune of Castelnuovo Berardenga, on the southern border of the Chianti Classico zone.

### Vineyard density

About 5,400 vines per hectare.

### Training system

Single Guyot

### Harvest

Staggered due to different altitudes of the vineyards, starting from the end of September.

### Vinification

Berries undergo a strict selection, then they are de-stemmed and pressed. The must is fermented and macerated in stainless steel for 12-15 days at 28°C and 30°C, with programmed punchdowns and daily pump-overs. In March/April, the new wine goes into medium-size Slavonian oak barrels, and thrice used oak barrels; after 12 months of maturation, the final blend is assembled, and then aged in bottle for a minimum of 3 months.

### Sensory profile

Ruby red with deep intensity and hue.

Fruity, fine and elegant aromas dominated by wild berries, along with an array of spicy notes. Fruity on the palate with good tannins and a lingering finish.

