

FÈLSINA

Berardenga Chianti Classico Riserva

100% Sangiovese grapes.

In the finest growing years, we blend a selection of the best fruit from our various Chianti Classico vineyards, which yields a harmonious union of Sangiovese from the terroirs within each individual vineyard. 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 to 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 and 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 Riserva DOCG

Grapes variety

100% Sangiovese.

Growing area

A selection of the best grapes from the vineyards of Chianti Classico, in Castelnuovo Berardenga, on the southernmost border of the Chianti Classico denomination.

Vineyard density

About 5,400 vines per hectare.

Training system

Single Guyot with a maximum of 5-8 buds per vine

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 14-16 days at 28°C and 30°C, with programmed punchdowns and daily pump-overs. In March/April, the new wine goes into new and used French oak tonneau; after 12-16 months of maturation, the final blend is assembled, and ages in bottle for a minimum of 3-6 months.

Sensory profile

Intense ruby red colour. Spicy nose with notes of blossoms, wild berries, and minerality. Notes of spice and crunchy fruit on the palate, with supple tannins, and impressive structure.

