

FÈLSINA

Colonia Chianti Classico Gran Selezione

This vineyard, which holds a strong symbolic value for the family, lies at the highest point at Poggio a Rancia, surrounded by woods; its reddish brown soils are made of chalky alberese sandstone and calcareous marl, rich in magnesium and iron, which are unique to the Fèlsina estate. The Colonia vineyard was famous for its sun exposure, and underwent a re-planting project in 1966 by Domenico Poggiali and his son Giuseppe, who worked on it until the late 1970s. Grandson Giovanni Poggiali re-started the project in 1991, and finally completed the planting in 1993, making it a multi-generational achievement. The first crop was yielded in 1997, however, 2006 was the first commercially released vintage. From 2007 the wine gained the Chianti Classico appellation. Production is very limited, and bears a special dedication by Giovanni to his grandfather Domenico.

Denomination

Chianti Classico Gran Selezione DOCG

Grapes variety

100% Sangiovese.

Growing area

Vineyard Colonia at the top of Poggio a Rancia, surrounded by a forest.

Vineyard density

5,435 vines per hectare.

Training system

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

Harvest

Exclusively hand harvested.

Vinification

Berries undergo a strict selection, then they are de-stemmed and pressed. The must is fermented and macerated in stainless steel for 16-20 days at 28°C and 30°C, with programmed punchdowns and daily pump-overs. In March/April, the new wine goes into new French oak barrels. After 30 months of maturation, the final blend is assembled and ages again in bottle for a minimum of 8-12 months.

Sensory profile

Intense ruby red colour. Spicy aromas with earthy, mineral, tobacco and pleasant wild berry notes. On the palate, it has structured tannins and high concentration - characteristics proper to Fèlsina and Poggio a Rancia - making this an age-worthy wine.

