

FÈLSINA

I Sistri

Collezione Privata

Felsina began in the 1980s with plantings of Chardonnay from French clones and has been among the first wineries in Tuscany to experiment with this variety. I Sistri Collezione Privata is the culmination of such research through vineyard selection and tailored micro-vinifications enhancing the characteristics of this grape variety and the Felsina terroir.

Denomination

IGT (Indicazione Geografica Tipica)

Toscana

Grapes variety

100% Chardonnay.

Growing area

First grafts from French clones, starting in the mid 1980s, on the nearby Castello di Farnetella. New grafting in the first decade of the 2000s at Felsina, in the area of Podere Poggiolo.

Vineyard density

About 5,400 vines per hectare.

Training system

Single Guyot, with 8-14 buds per vine

Harvest

Only hand picked into small casks.

Vinification

Grapes are lightly pressed and only free-run juice is used. After 24 hours of cold-settling the juice is transferred to 225-litre French oak barriques, where fermentation takes place. Batonnage is carried out daily and then weekly until March/April. The wine is matured on fine lees for 20 months in mainly new oak barriques. After racking and blending, the wine is further aged for a minimum of 3 months in bottle before release.

Sensory profile

Deep yellow in colour with a golden tinge. The nose is layered and pronounced with notes of white stone fruit, candied citrus peel, and hazelnut with mineral, spicy nuances. Dense and creamy, its richness is balanced by a fresh and elegant finish.

