

FÈLSINA

I Sistri

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. After a period of trialling clones and rootstocks to best suit the area, the first vintage released was 1987.

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 225L French oak barriques, where fermentation takes place. Batonnage is carried out daily and then weekly until March/April. After racking and blending, the wine is further aged for a minimum of 3 months in bottle before release.

Sensory profile

Straw-yellow in colour. The nose showcases notes of stone and tropical fruits with well-integrated oak spices and vanilla. The palate is textured and creamy supported by refreshing acidity and a bright finish.

