

FÈLSINA

Maestro Raro

100% Cabernet Sauvignon. Fèlsina's desire to also valorize non-traditional grape varieties led to an experimental program, begun in the 1980s, to identify the clones best suited to the different soils, followed by grafting, replanting, and subsequent small-scale vinifications. The grapes come primarily from the Poggiolo vineyard. We chose to plant these vineyards with the aim of expressing the Fèlsina terroir through Cabernet Sauvignon—the world's best-known and most widely planted red grape variety—where that expression is most significant. First vintage: 1987.

Dernomination

IGT (Indicazione Geografica Tipica Toscana).

Grapes variety

100% Cabernet Sauvignon.

Growing area

The grapes come primarily from the Poggiolo vineyard

Vineyard density

5.400

Training system

Simple Guyot with 5-8 buds.

Harvest

Only hand picked into small casks

Vinification

Berries 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 and second-passage French oak barrels. After 18-22 months of maturation, the final blend is assembled and aged in bottle for a minimum of 8-12 months.

Sensory profile

Deep, intense red in color with violet hues. The nose reveals aromas of small red and dark berries, tobacco, leather, and new oak, with no pronounced herbaceous or vegetal notes. On the palate, it is rich, full-bodied, warm, and harmonious. Elegant and persistent, with a long, generous finish.

