

FÈLSINA

Rancia

Chianti Classico Gran Selezione

The Rancia vineyard takes its name from the historic Rancia farmhouse, once a Benedictine monastery. Located in Castelnuovo Berardenga at elevations ranging between 400 and 420 metres it has a fine south-west facing exposure. The more recent plantings come from the massal selection of old Rancia vineyard cuttings.

The soil is composed of alberese and galestro. First vintage 1983.

Denomination

Chianti Classico Gran Selezione DOCG

Grapes variety

100% Sangiovese.

Growing area

Poggio a Rancia area.

Vineyard density

About 5,400 vines per hectare.

Training system

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

Harvest

Exclusively hand harvested, generally starting at 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 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 used French oak barrels; after 18-20 months of maturation, the final blend is assembled and aged in bottle for a minimum of 6-8 months.

Sensory profile

Deep ruby in colour. Spicy nose with floral notes; hints of wild berries with mineral hints and subtle toasted notes. The palate is intense and displays refined and structured tannins, with its long finish supported by fresh acidity.

