

FÈLSINA

Spumante Brut Blanc de Noir Metodo Classico

Denomination

Quality Sparkling Wine

Grapes variety

60% Sangiovese

40% Pinot Noir

Growing area

Northeast of Siena, in the commune of Castelnuovo Berardenga, on the southern border of the Chianti Classico denomination

Vineyard density

5.400 vines per hectare

Training system

Guyot

Harvest

Exclusively by hand into small crates

Vinification

The grapes are rigorously quality-selected then gently pressed; the must is cold-settled, racked then fermented at controlled temperature. In spring, the new wine is bottled with a mixture of sugar and cultured yeasts, then undergoes its secondary fermentation. After 48 months of ageing on the lees, the wine is disgorged, then topped up with the liqueur d'expédition. After a further minimum of 3 months ageing, the wine is released

Sensory profile

The wine shows a medium lemon intensity with golden hints, the perlage is refined and persistent. On the first nose it is rich and fresh, the citrusy notes are integrated with hints of red berries and subtle melted butter. After a while, it comes richer and developed, the balance is played between the fruit concentration and the autolytic aromas. On the palate the texture is creamy, in balance between the freshness and its “winey” character. Full-bodied thanks to some soft tannin that comes up in the mid-palate. On the finish, the structure becomes even creamier, long and refined

