

FÈLSINA

Spumante Brut

Metodo Classico

Denomination

Quality Sparkling Wine

Grapes variety

60% Sangiovese, 20% Pinot Nero, 20% Chardonnay

Growing Area

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

Vineyard density

About 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 a controlled temperature. In spring, the new wine is bottled with a mixture of sugar and cultured yeasts, then undergoes its secondary fermentation. After 20-22 months of fermentation and maturation, the wine is disgorged, then topped up with a liqueur d'expédition. After a further minimum of 3 months ageing, the wine is released.

Sensory profile

The wine appears a luminous straw yellow tending towards green, and releases a long-lingering bead of very fine bubbles. The bouquet is crisp and delicate, with emphatic floral and fruit notes, along with impressions of Golden Delicious apples and fresh-baked bread. The palate is dry, full-flavoured, and very well balanced. A fresh acidity drives the lengthy finish hinting of aromatic tropical fruit.

