

# FÈLSINA

## Spumante Brut

### Millesimato Metodo Classico

**Denomination**

Quality Sparkling Wine.

**Grapes variety**

40% Sangiovese, 25% Pinot Noir, 20% Chardonnay, 15% of preceding vintage.

**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 boxes.

**Vinification**

The grapes are rigorously quality – selected, then gently pressed; the must is cold-settled, racked, then fermented at a controlled temperature. In spring, a selection of the best base wines from the previous vintage is added to the new wine, together with a mixture of sugar and cultured yeasts; it is then bottled, and undergoes its secondary fermentation. After 32 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 straw yellow with subtle gold highlights, and releases a long-lasting bead of tiny bubbles. The aromas are appealing and intense on the nose, with ripe fruit and delicate notes of almond and hazelnut. The palate is spacious, full-bodied, and multi-layered, supported by a self-confident acidity. The finish is lengthy, and concludes with a tasty citrusy note.

