

FÈLSINA

Spumante Brut Rosè

Metodo Classico

Denomination

Quality Sparkling Wine.

Grapes variety

50% Sangiovese, 30% Pinot Noir, 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 into small boxes.

Vinification

The grapes are rigorously quality – selected, then gently pressed and the must macerates on the skin for 24-36 hours. 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 lovely antique rose with onion skin-coppery highlights, enhanced by very leisurely bead of pin-point bubbles. The bouquet is delicate and ultra-fragrant, releasing nuances of wild berry fruit, citrus, and rose petals. The palate, stylish and well balanced, gradually reveals a refreshing acidity, and concludes with a finish marked by redcurrant, sweet almond, and wild berryfruit.

