

FÈLSINA

Spumante Brut Mille

Metodo Classico

A journey back in time to appreciate a wine that has had contact with lees for a period of 10 years, keeping intact those characteristics of minerality and freshness that have always distinguished our Classic Method. Time has the ability to give it a unique personality. The title S.T. that appears on the label is an abbreviation of "Sboccatura Tardiva" and literally means "Disgorged Late".

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 selected yeasts, then undergoes its secondary fermentation. After 10 years (120 months) of aging in the bottle 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

Straw yellow with golden reflections, brilliant, very fine and persistent perlage. The nose is intense, fresh and complex. Floral and dried fruit notes stand out, with aromas reminiscent of pastries and croissants. Ample and persistent on the palate, with a sapid and well balanced mineral vein which denotes excellent acidity, accompanied by a long and sustained finish with returns of candied fruit.

Aged on the lees

10 years

Sugar level at disgorgement

No sugar added

