

FÈLSINA

Vin Santo del Chianti Classico

The ancient tradition of “Vin Santo di Fèlsina” is embodied in the passage of the starter (the thick substance remaining from previous vintages) from the previous year’s casks to the next. The process has been modernised through careful grape selection, attention to the drying process, by adding the Sangiovese varietal to characterise Fèlsina’s signature style, as well as by meticulous care in vinification and ageing.

Denomination

Vin Santo del Chianti Classico DOC

Grapes variety

Trebbiano, Malvasia, Sangiovese.

Growing area

Vineyard Valli and vineyard Il Poggiolo, located in the commune of Castelnuovo Berardenga, northeast of Siena, on the southern border of the Chianti Classico denomination.

Vineyard density

About 5,400 per hectare

Training system

Single Guyot.

Harvest

Hand picked only

Vinification

After rigorous selection, the clusters are subjected to a natural drying process on mats until January/February of the following year. They are then de-stemmed and pressed, and the must is transferred to sealed 100L oak casks containing the starter. After 7 years in the “vinsantaia” loft area, the wine is bottled and aged for further a 6 months.

Sensory profile

Golden yellow with a copper tinge. Aromas of peach, apricot, pineapple and tropical dried fruit. The palate is soft and elegant with well-integrated oak spices. The sweetness is perfectly balanced by the flavour intensity and uplifting acidity, carrying the long lasting finish.

