

FÈLSINA

Vin Santo del Chianti Classico Occhio di Pernice

As a result of one of the oldest winemaking methods in the Chianti area, Vin Santo Occhio di Pernice takes its name from the colour Sangiovese takes during the drying process.

Felsina's Vin Santo signature flavour is handed down through the years from one caratello to another via the "mother" (the starter). During the maturation process and bottle refinement, the wine further develops its personality.

Excellent when paired with traditional artisanal panforte and chocolate-based desserts. It complements blue cheeses and can stand up to quirky matches such as glazed duck breast.

Denominazion

Vin Santo del Chianti Classico Occhio di Pernice DOC.

Grape Variety

100% Sangiovese

Zone of production

South-east of Siena, in the commune of Castelnuovo Berardenga, on the southern border of the Chianti Classico.

Vines per hectare

5,400 vines per hectare

Cultivation

Single Guyot.

Harvest

Hand picked only

Vinification

After rigorous selection, the bunches are placed on racks and dried naturally. After pressing, the juice is transferred into a 100L traditional oak barrel called caratelli, with the starter, and here it matures for a minimum of 10 years.

Sensory profile

Brown colour with bright hues, the nose is intense with notes of maraschino cherries, dates, figs, plum jam and layers of cinnamon and clove. The palate is sumptuous, fresh and balanced with layers of savoury and spicy tones, closing on a long lasting Mediterranean herbal note.

