

FÈLSINA

Berardenga

Chianti Classico Riserva

100% Sangiovese grapes.

In the finest growing years, we blend a selection of the best fruit from our various Chianti Classico vineyards, which yields a harmonious union of

Sangiovese from the terroirs within each individual vineyard. The vineyards are located in Castelnuovo Berardenga, in the southeastern part of the Chianti Classico appellation, to the northeast of

Siena. Almost exclusively with a southwestern exposure, they sprawl across ventilated slopes at an altitude ranging from 320 to 420 meters above

sea level.

Geologically, the terrains are mixed: in the higher parts the soil is

predominantly rock quartz and calcareous alberese mixed with alluvial pebblesstrataform sandstone and loam characterize the vineyards on the edge of the Colli Senesi in the direction of

the Crete Senesi.
First vintage 1967.

Denomination

Chianti Classico Riserva Docg.

Grapes variety

100% Sangiovese.

Growing area

A selection of the best grapes from the vineyards of Chianti Classico, in Castelnuovo Berardenga, on the southernmost border of the Chianti Classico denomination.

Vineyard density

About 5.400 vines per hectare.

Training system

Bilateral cordon training system and simple Guyot with a maximum of 5-8 buds per vine.

Harvest

Staggered due to different altitudes of the vineyards, within the first three weeks of October.

Vinification

After the quality-selected clusters are de-stemmed and pressed, the must is fermented and macerated in stainless steel for 14-16 days at 28°C and 30°C, with programmed punchdowns and daily pumpovers. In March-April, the new wine goes into medium-size Slavonian oak barrels, and into twice and thrice used French oak barrels; after 12-16 months of maturation, the final blend is assembled, bottled, and ages in glass a minimum of 3-6 months.

Sensory profile

Ruby red, with fine tonality and intensity. Spicy nose with notes of blossoms, wild berries, and mineral tones. Notes of spice and crisp fruit on the palate, with self-confident but supple tannins, and impressive structure and breed.

