

FÈLSINA
Vin Santo
del Chianti Classico

A wine from partially-dried Malvasia, Trebbiano, and Sangiovese grapes harvested in the Chianti Classico denomination. The ancient tradition of “Vin Santo di Fèlsina” is embodied in the passage of the “mother” (the thick substance remaining from previous vintages) from the previous year’s casks to the next. The process has been modernized through careful grape selection, attention to the drying process, by adding the Sangiovese varietal to characterize Fèlsina’s signature style, as well as by meticulous care in vinification and ageing.

Denomination

Vin Santo del Chianti Classico Doc.

Grape 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 vines per hectare.

Training system

Simple Guyot.

Harvest

Hand-picked.

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, 100 lt oak casks containing the “mother”, a thick substance remaining from previous vintages. After 7 years in the “vinsantaia” loft area, the wine is bottle aged for a minimum of 6 months.

Sensory profile

Golden yellow, with coppery highlights. Peach, apricot, pineapple and tropical dried fruit aromas. Consistency on the palate, softness and elegance nicely structured by the oak barrels. Wine with great balance, favorable acidity and a well-harmonized residual sugar. Long in the mouth.

