

FÈLSINA

Maestro Raro

100% Cabernet Sauvignon.
The estate's desire to develop even non-traditional grape varieties has led to an experimental program, begun in the 1980s, to identify the clones best suited to the various terrains; that programme yielded grafts and re-plantings for micro-vinifications. The grapes come from the vineyards Rancia Piccola and Poggiolo, the first also called Mastro Raro, adjacent and similar to that of Rancia. The best-known and most widely-planted red grape in the world, Cabernet Sauvignon, was planted here, right in the locus of the Fèlsina terroir at its most classic.
First vintage 1987.

Denomination

IGT (Indicazione Geografica Tipica Toscana).

Grape variety

100% Cabernet Sauvignon.

Growing area

The grapes come from the vineyards Rancia Piccola and Poggiolo.

Vineyard density

About 5.400 vines per hectare.

Training system

Simple Guyot, with 5-8 buds.

Harvest

Only hand picked.

Vinification

After the quality-selected clusters are de-stemmed and pressed, the must is fermented and macerated in stainless steel for 16-20 days at 28°C and 30°C, with programmed punchdowns and daily pumpovers. In March-April, the new wine goes into new French oak barrels; after 18-20 months of maturation, the final blend is assembled, bottled, and ages in glass a minimum of 8-10 months.

Sensory profile

Deep red with shades of purple and violet. Aromas of berries, tobacco, leather and black tea, new oak without any particular herbal or grassy notes. Consistent, warm and harmonious on the palate. Good elegance and persistence with ample finish.

