

FÈLSINA

## *Spumante Brut Millesimato Metodo Classico*

### *Denomination*

Quality Sparkling Wine.

### *Grape varieties*

40% Sangiovese, 25% Pinot Noir,  
20% Chardonnay, 15% of preceding vintage.

### *Growing area*

Northeast of Siena, in the commune  
of Castelnuovo Berardenga, on the  
southern border of the Chianti Classico  
denomination.

### *Vineyard density*

About 5.400 vines per hectare.

### *Training system*

Guyot.

### *Harvest*

Exclusively by hand into small boxes.

### *Vinification*

The grapes are rigorously quality -  
selected, then gently pressed; the must  
is cold-settled, raked, then fermented  
at a controlled temperature. In spring,  
a selection of the best base wines from  
the previous vintage is added to the  
new wine, together with a mixture of  
sugar and cultured yeasts; it is then  
bottled, and undergoes its secondary  
fermentation. After 32 months of  
fermentation and maturation, the wine is  
disgorged, then topped up with a liqueur  
d'expédition. After a further minimum  
of 3 months ageing, the wine is released.

### *Sensory profile*

The wine appears straw yellow with  
subtle gold highlights, and releases a  
long-lingering bead of tiny bubbles. The  
aromas are appealing and intense on the  
nose, with ripe fruit and delicate notes  
of almond and hazelnut. The palate is  
spacious, full-bodied, and multi-layered,  
supported by a self-confident acidity. The  
finish is lengthy, and concludes with a  
tasty citrusy note.

