

FÈLSINA

## Spumante Brut Metodo Classico

*Denomination*

Quality Sparkling Wine.

*Grape varieties*

60% Sangiovese, 20% Pinot Noir,  
20% Chardonnay.

*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, racked, then fermented at  
a controlled temperature. In spring, the  
new wine is bottled with a mixture of  
sugar and cultured yeasts, then undergoes  
its secondary fermentation. After 20-22  
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 a luminous straw yellow  
tending towards green, and releases a  
long-lingering bead of very fine bubbles.  
The bouquet is crisp and delicate, with  
emphatic floral and fruit notes, along with  
impressions of Golden Delicious apples  
and fresh-baked bread. The palate is dry,  
full-flavoured, and very well balanced.  
A fresh acidity drives the lengthy finish  
hinting of aromatic tropical fruit.

