

FÈLSINA

## *Spumante Brut Rosè* *Metodo Classico*

*Denomination*  
Quality Sparkling Wine.

*Grape variety*  
50% Sangiovese, 30% 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 into small boxes.

*Vinification*  
The grapes are rigorously quality -  
selected, then gently pressed and the must  
macerates on the skin for 24-36 hours.  
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 lovely antique rose  
with onion skin-coppery highlights,  
enhanced by very leisurely bead of pin-  
point bubbles. The bouquet is delicate and  
ultra-fragrant, releasing nuances of wild  
berry fruit, citrus, and rose petals. The  
palate, stylish and well balanced, gradually  
reveals a refreshing acidity, and concludes  
with a finish marked by redcurrant, sweet  
almond, and wild berryfruit.

