

FÈLSINA

I Sistri

100% Chardonnay grapes.

Starting in the 1980s Fèlsina has striven to focus on non-traditional grapes varieties as well. To do so, after a long period of research and experimentation, the clones best suited to the various terrains here have been identified.

The history of Fèlsina Chardonnay begins with grafts from French clones on the nearby estate of Farnetella, owned by the winery. New vineyards have been planted at Fèlsina in the area that rises from the Ombrone river up to the Poggiolo farm, where soils are looser than in the Chianti Classico appellation, using a variety of clones and rootstocks that carry forward the research begun decades ago. First vintage 1987.

Denomination

IGT (Indicazione Geografica Tipica Toscana).

Grape variety

100% Chardonnay.

Growing area

First grafts from French clones, starting in the mid 1980s, on the nearby Castello di Farnetella. New grafting in the first decade of the 2000s at Felsina, in the area of Podere Poggiolo.

Vineyard density

About 5.400 vines per hectare.

Training system

Simple Guyot with 8-14 buds.

Harvest

Hand-picked into small casks.

Vinification

After hand-picking the clusters are soft pressed with about a 60% of juice yield. The must is cold settled and transferred after 24 hours into 225 lt French oak barrels, where fermentation occurs. The wine undergoes maturation on the lees with daily programmed batonnage, it is racked and assembled in August-September and bottled aged for at least 3 months before release.

Sensory profile

Straw-yellow color. On the nose characteristics of tropical fruit and peach with pleasant hints of spice and well-integrated vanilla. The palate is full and slightly creamy with an elegant and well-balanced structure to ensure better acidity and a fresh flavor.

