

Fèlsina e Poderi:

- a - Fèlsina (Villa, Cantina, etc.)
- b - Santa Maria
- c - Valli
- d - Rancino
- e - Rancia
- f - Ruzzatoio
- g - Molino d'Ombrone
- h - Casale di Fèlsina
- i - Temarossa
- l - Poggiolo
- m - Arcidosso
- n - Casalino
- o - Arcidosso
- p - Podere di Fèlsina

Vigne:

- 1 - Santa Maria
- 2 - Cerro
- 3 - Mandorli
- 4 - Fornace
- 5 - Sambra
- 6 - Piano di Rancia
- 7 - Rancia
- 8 - Rancia Piccola (Maestro Raro)
- 9 - Rancia Nuova
- 10 - Cucule
- 11 - Colonia
- 12 - Poggio al sole
- 13 - Valli
- 14 - Molinuzzo
- 15 - Poggiolo
- 16 - Casalino
- 17 - Arcidosso
- 18 - Ruzzatoio
- 19 - Malena
- 20 - Bagnaie
- 21 - Poggiolo
- 22 - Casale
- 23 - San Giuseppe

Chianti Classico

Chianti Colli Senesi

Castelnuovo Berardenga

Fiume Ombrone



FÈLSINA

Castelnuovo Berardenga - Siena - Tuscany







*Above: Rancia, from the ancient Frankish "Grange": farm-monastery dating to before 1000.
Previous page: Fèlsina*

FÈLSINA

As soon as one sets foot in this countryside,
one feels a moral responsibility to this land.

Fèlsina boasts ancient origins. Its name refers to the term used by the Etruscans for a halting place, where hospitality was offered.

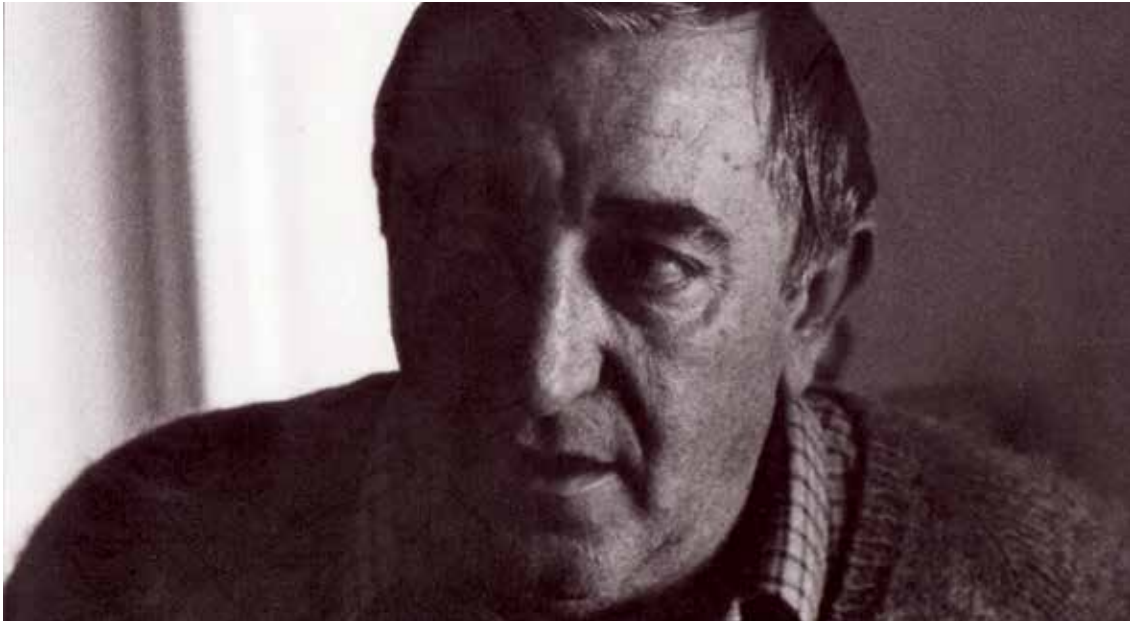
That ancient, enigmatic people, who at the dawn of civilisation introduced the grapevine and the olive tree to the Italian peninsula, took it upon themselves to give to this area too, to Fèlsina, a distinctive identity that presaged its agricultural qualities and the human

society which that potential drew here. The Romans too recognised its beneficent nature, and prized Fèlsina as a place of refreshment and encounter along the Via Antiqua, the ancient arterial linking Siena with Arezzo. There is evidence, in 1165, of a hospitalis in Felsine, along with primitive

religious buildings and lands still on the Fèlsina estate today; these served pilgrims on their way to Rome along the Via Francigena, one of the Middle Ages' great pilgrimage and commercial routes, connecting Santiago de Compostela, the Holy Land and Jerusalem as well.

Fèlsina still receives travellers who arrive from the surrounds of Castelnuovo Berardenga, a town where once rose the residences, fortresses, and early church establishments under the dominance of the Berardenghi, an ancient Frankish dynasty that founded the duchy of Siena and lived here in 1865. Fèlsina's face today is largely 18th century, the result of renovations by noble families linked to the Order of St. Stephen.





Above: Domenico Poggiali at Felsina just after the purchase of the estate at the end of the 1970s.

F È L S I N A

“You cause the grass to grow for the livestock
and plants for man to cultivate,
that he may bring forth food from the earth,
and wine to gladden the heart of man.”

Psalm 104, 14-15

In 1966, Domenico Poggiali came across a wine cellar set in the tufa, modest, built of stone, and with a broad brick vault, just big enough for the few hectares of vines, of fine quality, that supplied wine to the nearby villa. As was the custom, each of the individual farm parcels on the larger estate managed its own vineyard and made wine in a cellar right on the parcel. At that time the estate had fewer than ten hectares of vineyard, but Domenico immediately recognised the potential of the soils, and together with his son Giuseppe launched an expansion of the vineyards and



of the wine cellar. To his passion for wine he married his skills as a businessman, and father and son modernised the management of the vineyards without losing the spirit of local traditions. In the space of just a few years, the modest vineyards had grown to more than 40 hectares, and the soul and organisation of the winery operation changed as well; Domenico, who loved making wine as much as he loved a good challenge, decided to wager on the qualities and expertise of a handful of men, at a time when few in Italy would have taken the risk.



FÈLSINA

“To be wine producers in Tuscany since 1966 means bearing the weight of history on our shoulders and carrying it into the present.”

Giovanni Poggiali

In the latter half of the 1970s, Domenico’s son-in-law, Giuseppe Mazzocolin, married to his daughter Gloria, entered the wine operation,

with responsibility for strengthening sales and marketing.

But his role soon took on more profound and far-reaching connotations.

His humanistic studies, the intimacy of his human relationships, his strong work

ethic, and his deep respect for the Tuscan and Italian culture together constituted his most important contribution to the growth of the Fèlsina wine enterprise. Mazzocolin himself was the one to propose collaboration with Venetian oenologist Franco Bernabei. From that point on, their combined ideas and expertise, along with the stimulating

relationship with Luigi Veronelli, who had been a friend of Fèlsina since 1966, shaped a growth strategy that became obvious

in the exceptional consistency of the wines, from 1983 - the first year of Fontalloro and of Rancia - up to the present day.

The strategic and economic expertise of Domenico and Giuseppe Poggiali ushered in an extraordinary period, which received even more

support from Giovanni Poggiali, eldest of Giuseppe’s three sons. Giovanni brought with him his firm advocacy of research and genuineness in both vineyard and cellar, and of the central importance of Sangiovese in the history of Fèlsina, and his belief in the fine balance between nature and technology, between varietal fidelity and market demands.





FÈLSINA

“Where your gaze can roam freely over the hills as far as Monte Amiata, rising imposing and majestic above the horizon, and wander far away towards Montalcino and the Maremma, and the Mediterranean.”

Giuseppe Mazzocolin

The landscape is one of far-reaching hills overlooking the town of Castelnuovo Berardenga. A land bathed in light, where at an exceptional moment in Italy's history, even if only for brief moment, the dream of an ideal city took on concrete form: Siena. And it is precisely here, in this nonpareil land, that the grape varieties of Fèlsina express the uniqueness of their terroir, fruit of a unparalleled union between earth and grape, attention and



wisdom of the cellarmaster. Rancia, Colonia, Arcidosso, Santa Maria, Ruzzatoio,

Terrarossa: these are but some of the individual farms and locales that make up Fèlsina, each representing an individual terroir. Every type of cultivation at Fèlsina - vineyard, olive grove, grain field, garden, and wood - is characterised by the deepest reverence for terroir, which for us means succeeding, through hard work and cultivation practices, in transmitting the very soul of the

cultivation, seasons and climate, culture and hard manual labour, of instinct and intelligence, land and vegetation, oenological science and the acquired

landscape, the impression of its fragrances, of the sounds of Tuscany and Siena, and of this corner of Chianti, in such a way that its history and traditions take on new life.

Page at left: looking from Podere di Rancia towards Monte Amiata.



FÈLSINA

Land - Vineyard - Wine - Olive Oil



FÈLSINA

Border Land

Fèlsina is located in the commune of Castelnuovo Berardenga, in the province of Siena, on the southeast edge of the Chianti Classico zone, between the last spurs of the Chianti hills and the beginning of the Ombrone valley. Overall, Fèlsina comprises about 500 hectares, with a little more than 90 planted to vineyard, at elevations ranging from

350 to 420 metres. The heath clay of the Crete Senesi, which lie not far off, in the direction of Montalcino, constitute a reminder that Fèlsina, which straddles the border of the Chianti Classico denomination, represents a “border land,” from a geological perspective. Its terrains are in fact quite diverse. Some with essentially rocky-calcareous soils, and a preponderance



of layered marl, are similar to a formation shared with other areas in Chianti. Others are characterised by layers of sandstone with silt and clay, along with mineral-rich marine sediments, a guarantee of good natural fertility. Strange as it may seem, the effects are unexpectedly uniform, yielding characteristics that are the unique hallmarks

of all of Fèlsina’s wines, in particular its Sangiovese, which displays a penetrating bouquet with aromas of earth, tobacco leaf, and smoke, alongside notes of spice and black liquorice. From this common base, various distinctive qualities and nuances stand out, their number actually quite large, thanks to this growing area’s uncommon traits and variations.

Page at left: the clay soils of the Crete Senesi.



FÈLSINA

Sangiovese of Fèlsina

Fèlsina boasts a variety of climates, landscapes, and terrains, its various vineyards characterised by diverse soils and microclimates, each unique in its individual qualities.

Fèlsina's Sangiovese - or Sangioveseto, the original Tuscan word - takes its birth from this extraordinary variety, a combination of variables - different soils and clones - that constitutes a distinctive heritage to hand down to future generations. For this reason, starting in 1983, we initiated a programme of massal selections that has allowed us to preserve an important patrimony of different Sangioveses cultivated here through lengthy efforts and much research. That marriage of grape variety and terroir is an inseparable element of both the past and future of Fèlsina. A further important factor is that since 1993 Giovanni Poggiali has been replacing vineyards and planting new ones, deepening our research into Sangiovese,



as a consequence of an increased awareness by the family and its colleagues that terroir is, of course, conditioned by geology, but it is even more profoundly a social construct. In this sense, the preservation and further development of Sangiovese is the leitmotif of a commitment that illuminates the concept of tradition. The oldest farmers on this land were able to give new expression to age-old practices

and experiences, marrying them to modern viticulture, then authoritatively transmitting this priceless ensemble to the younger generations. In this cultural-agricultural context, various Sangiovese sub-varieties have emerged. This rich biodiversity, varying in cluster shapes, resistance to weather severe conditions, skin concentration, and external beauty, is what has justified our decision to produce monovarietal Sangioveses, a decision motivated not only by philosophy but by the accumulated humus of experience.

FÈLSINA
Berardenga
Chianti Classico

100% Sangiovese grapes, grown in the Fèlsina vineyards in the Chianti Classico denomination, in vineyards on the estate's various individual farm-parcels (case coloniche), dating back to the Middle Ages. A portion of the grapes comes from Pagliarese, a 25-hectare farm on the northwest corner of Fèlsina, where the winegrowing zone for the exclusive production of Chianti Classico officially ends.

Chianti Classico is the cornerstone of the estate's production. The vineyards are located in Castelnuovo Berardenga, in the southeastern part of the Chianti Classico appellation, to the northeast of Siena. Almost exclusively with a southwestern exposure, they sprawl across ventilated slopes at an altitude ranging from 320-420 meters above sea level. Geologically, the terrains are mixed: in the higher parts the soil is predominantly rock quartz and calcareous alberese mixed with alluvial pebbles; strataform sandstone and loam characterize the vineyards on the edge of the Colli Senesi in the direction of the Crete Senesi.
First vintage 1967.

Denomination
Chianti Classico Docg.

Grape variety
100% Sangiovese.

Growing area
Northeast of Siena, in the commune of Castelnuovo Berardenga, on the southern border of the Chianti Classico zone.

Vineyard density
About 5.400 vines per hectare.

Training system
Bilateral cordon training system and simple Guyot with a maximum of 5-8 buds per vine.

Harvest
Staggered due to different altitudes of the vineyards, within the first three weeks of October.

Vinification
After the quality-selected clusters are de-stemmed and pressed, the must is fermented and macerated in stainless steel for 12-15 days at 28°C and 30°C, with programmed punchdowns and daily pumpovers. In March-April, the new wine goes into medium-size Slavonian oak barrels, and a small percentage into twice and thrice used oak barrels; after 12 months of maturation, the final blend is assembled, bottled, and ages in glass a minimum of 3 months.

Sensory profile
Ruby red with deep intensity and hue. Fruity, fine and elegant aromas dominated by wild berries, along with array of spicy notes. Fruity on the palate with good tannins and a lingering finish.



FÈLSINA
Berardenga
Chianti Classico Riserva

100% Sangiovese grapes.

In the finest growing years, we blend a selection of the best fruit from our various Chianti Classico vineyards, which yields a harmonious union of Sangiovese from the terroirs within each individual vineyard. The vineyards are located in Castelnuovo Berardenga, in the southeastern part of the Chianti Classico appellation, to the northeast of Siena. Almost exclusively with a southwestern exposure, they sprawl across ventilated slopes at an altitude ranging from 320 to 420 meters above sea level.

Geologically, the terrains are mixed: in the higher parts the soil is predominantly rock quartz and calcareous alberese mixed with alluvial pebblesstrataform sandstone and loam characterize the vineyards on the edge of the Colli Senesi in the direction of the Crete Senesi.

First vintage 1967.

Denomination

Chianti Classico Riserva Docg.

Grape variety

100% Sangiovese.

Growing area

A selection of the best grapes from the vineyards of Chianti Classico, in Castelnuovo Berardenga, on the southernmost border of the Chianti Classico denomination.

Vineyard density

About 5.400 vines per hectare.

Training system

Bilateral cordon training system and simple Guyot with a maximum of 5-8 buds per vine.

Harvest

Staggered due to different altitudes of the vineyards, within the first three weeks of October.

Vinification

After the quality-selected clusters are de-stemmed and pressed, the must is fermented and macerated in stainless steel for 14-16 days at 28°C and 30°C, with programmed punchdowns and daily pumpovers. In March-April, the new wine goes into medium-size Slavonian oak barrels, and into twice and thrice used French oak barrels; after 12-16 months of maturation, the final blend is assembled, bottled, and ages in glass a minimum of 3-6 months.

Sensory profile

Ruby red, with fine tonality and intensity. Spicy nose with notes of blossoms, wild berries, and mineral tones. Notes of spice and crisp fruit on the palate, with self-confident but supple tannins, and impressive structure and breed.





FÈLSINA

Rancia Chianti Classico Riserva

100% Sangiovese, sourced from the vineyard of the same name in the Chianti Classico zone. The Rancia vineyard takes its name from the historic Rancia farmhouse, once a Benedictine monastery. Located in Castelnuovo Berardenga at elevations ranging between 400 and 420 metres it has a fine southwest-facing exposure.

The more recent plantings utilize genetic material from massal selections gathered from the old Rancia vineyard. The soil is composed of limestone-derived alberese classic to the Castelnuovo Berardenga area and of galestro marl in some areas.
First vintage 1983.

Denomination

Chianti Classico Riserva Docg.

Grape variety

100% Sangiovese.

Growing area

Poggio a Rancia area.

Vineyard density

About 5.400 vines per hectare.

Training system

Bilateral cordon training system.

Harvest

Exclusively hand harvested, generally starting in the first weeks of October.

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 6-8 months.

Sensory profile

Ruby red appearance, with rich, intense tonality. Spicy nose with floral notes; hints of wild berry (red and black) with mineral hints and subtle toasted notes. Spice re-appears on the palate, which displays tannins that are youthful and dense, yet already supple; the finale is vigorous and taut, flavour-rich and with a good supporting acidity.



FELSINA

2009

COLONIA

CHIANTI CLASSICO

Dominazione di Origine Controllata e Garantita
Felsina - Castelnuovo Berardenga - Siena - Italia

Gran Selezione



FÈLSINA

Colonia Chianti Classico Gran Selezione

This vineyard, which holds a strong symbolic value for the family, lies at the highest point at Poggio a Rancia, surrounded by woods; its medium-textured, reddish brown soils of chalky alberese sandstone and calcareous marl, rich in magnesium and iron, are unique on the Fèlsina estate. Named for a sun-treatment colony there, the Colonia vineyard was the fruit of a difficult replanting project begun in 1966 by Domenico Poggiali and his son Giuseppe, who worked on it until the late 1970s; its very rocky soils led to the project's abandonment in the mid-1980s. Grandson Giovanni Poggiali took it up again in 1991, and together with his father and grandfather, finally completed the planting of the vine shoots in 1993. One year later, Domenico died, which imprinted on the vineyard a three-generation symbolic value.

The first crop was brought in 1997, but only 2006 was the first vintage bottled, without any denomination, which made the wine even more unique. The following vintage entails however the Chianti Classico denomination. Production is a limited 3,000 bottle, each numbered, styled for true connoisseurs of Sangiovese, and bearing a special dedication by Giovanni to his grandfather Domenico.

Denomination

Chianti Classico Gran Selezione Docg.

Grape variety

100% Sangiovese.

Growing area

Vineyard Colonia at the top of Poggio a Rancia, surrounded by a forest.

Vineyard density

5.435 vines per hectare.

Training system

Vertical trellis with spurred cordon and simple Guyot with a maximum of 5-8 buds per vine.

Harvest

Exclusively hand harvested.

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 30 months of maturation, the final blend is assembled, bottled, and ages in glass a minimum of 8-12 months.

Sensory profile

Intense ruby red color. Spicy aromas with earthy, mineral, tobacco and pleasant wild berry notes. On the palate, it has intense tannins needed for ageing the high concentration of the regional components typical to Fèlsina and Poggio a Rancia.





FÈLSINA

Fontalloro

100% Sangiovese grapes.

Fontalloro is the most representative expression of Fèlsina's Sangiovese. Fontalloro grapes come from vineyards straddling the border between Chianti Classico and the Chianti Colli Senesi denomination.

The vineyards lying within the Chianti Classico appellation are in the highest area of Fèlsina while those in the Chianti Colli Senesi are lower down (407-330 meters above sea level).

With a southwestern exposure, the grapes are influenced by diverse soil compositions: on the Chianti Classico side the soil is stony and calcareous; on the Crete Senesi side the soil is sandy, loamy and silty with pebbles and marine sediments. First vintage 1983.

Denomination

IGT (Indicazione Geografica Tipica Toscana).

Grape variety

100% Sangiovese.

Growing area

Poggio al Sole and Arcidosino areas.

Vineyard density

About 5.400 vines per hectare.

Training system

Bilateral cordon training system.

Harvest

Exclusively by hand, in two phases, selecting only the finest grapes.

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 and first used French oak barrels; after 18-22 months of maturation, the final blend is assembled, bottled, and ages in glass a minimum of 8-12 months.

Sensory profile

Ruby red color with rich and intense tones. Variety of aromatic herbs accentuated with generous notes of tobacco and wet earth (dry earth, as well), black currant and licorice. The palate manifests good consistency of medium-smooth tannins to ensure the lengthy ageing. Rich structure and weight and elegant breed on the finish. Optimum cellar life in all vintages.





FÈLSINA
Vin Santo
del Chianti Classico

A wine from partially-dried Malvasia, Trebbiano, and Sangiovese grapes harvested in the Chianti Classico denomination. The ancient tradition of “Vin Santo di Fèlsina” is embodied in the passage of the “mother” (the thick substance remaining from previous vintages) from the previous year’s casks to the next. The process has been modernized through careful grape selection, attention to the drying process, by adding the Sangiovese varietal to characterize Fèlsina’s signature style, as well as by meticulous care in vinification and ageing.

Denomination

Vin Santo del Chianti Classico Doc.

Grape variety

Trebbiano, Malvasia, Sangiovese.

Growing area

Vineyard Valli and vineyard Il Poggiolo, located in the commune of Castelnuovo Berardenga, northeast of Siena, on the southern border of the Chianti Classico denomination.

Vineyard density

About 5.400 vines per hectare.

Training system

Simple Guyot.

Harvest

Hand-picked.

Vinification

After rigorous selection, the clusters are subjected to a natural drying process on mats, until January-February of the following year. They are then de-stemmed and pressed, and the must is transferred to sealed, 100 lt oak casks containing the “mother”, a thick substance remaining from previous vintages. After 7 years in the “vinsantaia” loft area, the wine is bottle aged for a minimum of 6 months.

Sensory profile

Golden yellow, with coppery highlights. Peach, apricot, pineapple and tropical dried fruit aromas. Consistency on the palate, softness and elegance nicely structured by the oak barrels. Wine with great balance, favorable acidity and a well-harmonized residual sugar. Long in the mouth.



The construction of a new underground wine cellar connecting with the old granary was completed in the early 1970s. Since the winery is not simply a structure, upon its completion, the family ensured that it was staffed with workers who cherished Felsina's rich history, thus passing down the estate's heritage along with its passion for innovation.







A
MANNELLERIE
SEMOUS
MTL

3487
MAISON
FONDÉE
EN 1858

A
MANNELLERIE
SEMOUS
MTL

3486
MAISON
FONDÉE
EN 1858

A
MANNELLERIE
SEMOUS
MTL

3485
MAISON
FONDÉE
EN 1858

A
MANNELLERIE
SEMOUS
MTL

A
MANNELLERIE
SEMOUS
MTL

A
MANNELLERIE
SEMOUS
MTL

3471

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.





ALDI TAB. REN. $\text{\textcircled{D}}$. MCMXCVIII



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.



F

FE

L

0

SPU

OLIVA
MANTENTE DI QUALITÀ
BRUT
METODO CLASSICO
2009



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, racked, 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.



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.



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.





FÈLSINA

Olive Oil

Fèlsina, far from being simply a wine estate, is a true farm that produces various crops, of which the most important, fully on a par with its wine, is olive oil. With its universally recognized therapeutic and health-giving properties, olive oil is an intimate part of our local culture and traditions. In order to recover and develop that tradition to its fullest quality potential, we launched the “Olio secondo Veronelli” project. Its objective is to craft olive oils, throughout Italy, that intimately reflect the areas, as well as the individual groves, where they are grown. Following the same procedures that have been long used to identify wine-growing terroirs, we were able to identify, starting in 2002, three separate olive growing areas: Fèlsina, Pagliarese, and Boschi.



Each of these three “grove units” possesses unique soils for the four olive cultivars present on the estate, Pendolino, Leccino, Moraiolo and Raggiolo (or Correggiolo). Each type of olive is hand-harvested separately, at the moment of optimal ripeness, then just the pulp is extracted from the olive. The resulting oil is preserved at a constant temperature in stainless steel in an oxygen-free environment; it is bottled, under vacuum, only just before it is shipped. The olive oil that is thus obtained is the complete expression of the type of olive that produced it. Moreover, a policy of traceability ensures verifiable quality through every step of the production process, from cultivation through bottling, a process under constant quality monitoring, analysis and technical tasting.







The most direct way to reach Felsina is by taking the Firenze-Siena motorway that connects Siena to the Rome-Milan (A1) highway. Exit at Castelnuovo Berardenga. Next to Castelnuovo Berardenga going towards San Gusemè, you will see an entrance with a long, white road lined by tall cypress trees leading up to the Felsina estate. Coming from northern Chianti or from Siena, take the Via Pianella from Siena, following the traditional road along the border of Crete Senesi; you can admire a rare and beautiful landscape that has inspired poets, writers and farmers. Visiting these places is a wonderfully enriching experience. Tasting the wine and oil that we produce offers you a wonderful opportunity to truly get to know this border-land, which we pride ourselves on interpreting.

Felsina
 Via del Chianti, 101
 53019 - Castelnuovo Berardenga - Siena - Italia
 Tel + 39 0577 355117
 Fax + 39 0577 355651
www.felsina.it
info@felsina.it
 Lat. 43.349499 - Long. 11.501247



Livorno

Pisa

Lucca

Firenze

Greve

Chianti
Classico

Chianti

Arno

San Gimignano

Siena

FELSINA

Arezzo

Bolgheri

Chianti
Colli Senesi

Castelnuovo
Berardenga

Crete
Senesi

Farnetella

Montepulciano

Montalcino

Elba

Grosseto

Ombrone

Maremma

MEDITERRANEAN SEA

Toscana

