

# FELSINA

*Berardenga*

## CHIANTI CLASSICO BERARDENGA

### DENOMINATION:

Chianti Classico

Denominazione di Origine Controllata e Garantita.

**GRAPE VARIETIES:** 100% Sangiovese.

### VINEYARDS :

In the commune of Castelnuovo Berardenga, northeast of Siena and south of the Chianti Classico zone.

**GROWING AREA :** Small and medium-size sangiovese vineyards within Chianti Classico at Fèlsina .

**TRAINING SYSTEM:** Simple Guyot with a maximum 5 - 8 buds per vine.

### VINEYARD AGE:

50+ years. From the 1980s on, the vineyards were re-trained and reorganised in accord with research and experimentation centring on the Sangiovese as the privileged variety.

**ALTITUDE:** From 350 to 420 metres.

**ASPECT:** Southwest.

**SOILS PROFILE:** Quartzitic blue-grey sandstone mixed sand strata, calcareous *alberese* mixed with alluvial pebbles.

**NUMBER OF VINES:** 5,400/hectare (2,160/acre).

**HARVEST:** At various times given the different vineyard altitudes, but all within the first three weeks of October.

**VINIFICATION:** Automatic daily punch-downs during fermentation at 28 - 30°C, followed by 12 - 15 days maceration. Draining - off after fermentation and transfer in March - April to small and medium-size casks for 12 months' maturation. 3 - 6 months' bottle-ageing.

**SENSORY PROFILE:** Deep, attractive ruby red colour. Elegantly fruity nose, with marked scents of wild red berries foregrounding nuances of mixed spices. The palate, too, shows excellent fruit supported by judicious tannins. Lengthy finish.

