

# FELSINA

*Berardenga*

## FONTALLORO

### DENOMINATION:

Indicazione Geografica Tipica Toscana.

**GRAPE VARIETIES:** 100% Sangiovese.

**VINEYARDS:** The Fontalloro or Poggio al Sole vineyard, within Chianti Classico, and the Casalino and Arcidosino vineyards, within the Chianti Colli Senesi appellation.

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

**VINEYARD AGE:** 50+ years. From the 1990s, the vineyards were re-trained and reorganised in accord with research and experimentation centring on Sangiovese as the privileged variety.

**ALTITUDE:** 400 metres.

**ASPECT:** Southwest.

**SOILS PROFILE:** Markedly calcareous in Chianti Classico and predominantly loamy and sandy bordering the *Crete Senesi*.

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

**HARVEST:** By hand, at two different times, with selection of the best clusters.

**VINIFICATION:** After de-stemming and pressing, 28-30°C fermentation with automatic daily punch-downs, followed by 16 - 20 days maceration. punching down. The wine was then drown off, underwent malolactic fermentation and went into barriques in March-April for 18 - 20 months. it was blended in stainless steel , then aged in glass 8 - 12 months.

### SENSORY PROFILE:

A rich, brilliant ruby red. Good spicy on the nose, with generous notes of tobacco and wet earth ( and of dry earth as well ). The palate is supported by an hefty charge of medium-smooth tannins, to ensure the required lengthy ageing.

Superb weight and structure, with a classic finish. Significant cellerability in great vintages.

