

FELSINA

Berardenga

RANCIA

DENOMINATION: Chianti Classico Riserva.
Denominazione di Origine Controllata e Garantita.

GRAPE VARIETY: 100% Sangiovese.

VINEYARDS: In the commune of Castelnuovo Berardenga, northeast of Siena and south of the Chianti Classico production area.

GROWING AREA: Vigneto Rancia, located at 400 metres and with a good south-facing exposure, covers about 6 hectares (2.4 acres), with a total of 13,980 vines. New plantings in recent years have utilized the massal selection genetic material gathered from the old Rancia vineyard.

TRAINING SYSTEM: Simple Guyot with an average yield of 40/45 hl/ha (2.3 - 2.6 tons/acre).

VINEYARD AGE: Planted over 1958 - 1982, grafted-over material from the berst stock.

SOILS PROFILE: Quartzitic blue-grey sandstone, stratified sand, and calcareous *albarese* mixed with alluvial pebbles. Limestone-sand marl *galestro* in the higher areas.

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

HARVEST: Exclusively by hand.

VINIFICATION: Grapes de-stemmed and crushed, then fermented at 28-30°C, with automatic daily punch-downs, followed by 12 - 15-day maceration.

Drawing-off almost at end of fermentation, into small and medium oak barrels in March - April for 12 - 18 months' maturation. The lots are blended and bottled, with 6 - 10 months' ageing in glass.

SENSORY PROFILE:

Brilliant, rich ruby red. Spicy nose with floral notes and wild berry nuances. Spice continues in the mouth, nicely complemented by a dense, soft fabric of youthful tannins; excellent structure and superb overall character.

