



# FÈLSINA

Castelnuovo Berardenga - Siena - Tuscany

## 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 - Terrarossa
- l - Poggiolo
- m - Arcidosso
- n - Casalino
- o - Arcidossino
- 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
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- 11 - Colonia
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- 13 - Valli
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- 18 - Ruzzatoio
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- 21 - Poggiolo
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Chianti Classico

Chianti Colli Senesi

Castelnuovo Berardenga

Fiume Ombrone









*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

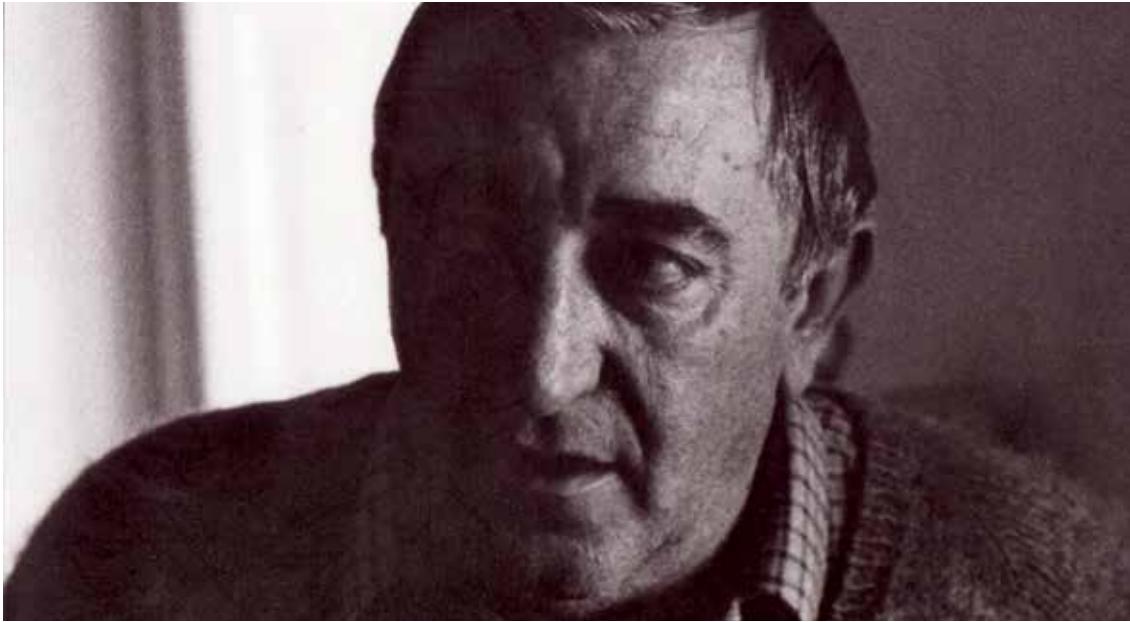
society which that potential drew here. The Romans too recognised its beneficent nature, and prized Fèlsina as a place of refreshment and encounter along the Via Antiqua, the ancient arterial linking Siena with Arezzo. There is evidence, in 1165, of a hospitalis in Felsine, along with primitive

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.



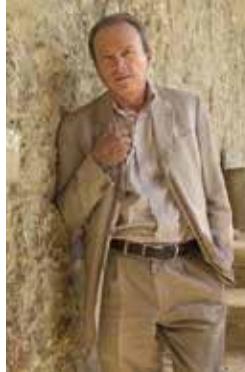


# FÈLSINA

“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 an 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.*



F È L S I N A

## 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 Sangiovetto, 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, on the estate's various individual farm-parcels (case coloniche), dating back to the Middle Ages. Located in the Commune of Castelnuovo Berardenga, in the southeast section of the Chianti Classico zone, and northeast of Siena, the vineyards are mostly on breezy, southwest-facing slopes, lying at elevations ranging from 320 to 420 metres. Geologically, the soils are mixed: in the higher elevations, the soils are predominantly rock quartz and calcareous alberese, mixed with alluvial pebbles; while layered sandstone and silt characterise the lower vineyards that border the Colli Senesi, in the direction of the Crete Senesi. First vintage was 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.







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SEMOLO  
MTL

3487  
QUALITÀ  
CERTIFICATA  


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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.  $\text{\textcircled{A}}$ . 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.



FELISSIANA  
SPUMANANTE D.O.C.G.  
BRUT  
METODO CLASSICO  
200

FÈLSINA  
*Nero di Nubi*

Made 100% from pinot noir grapes grown in a 2.5-hectare vineyard sited on the highest part of Farnetella, at an elevation of 550 metres. Nero di Nubi is made from French clones planted in 1986 on a historic parcel of land in Chianti Colli Senesi. The soils are predominantly sand and silt, with abundant rock and limestone.

*Denomination*  
IGT Toscana.

*Grape variety*  
100% pinot noir.

*Growing area*  
Northeast of Siena, in the commune of Castelnuovo Berardenga.

*Vineyard density*  
Ca. 5,400 vines per hectare.

*Training system*  
vertically-trained, pruned to spurred cordon.

*Harvest*  
Exclusively hand-picked, into 20kg boxes.

*Vinification*  
Part pressed grapes and part whole clusters, macerated 15-18 days without exceeding 28-30 °C. The wine matured in small oak for 12-15 months; the final blend was then assembled and the wine bottled. Ageing : In the bottle for a minimum of 8-10 months.

*Sensory profile*  
Appearance: Pale ruby red with orangish highlights. Bouquet: The fruitiness classic to Pinot Noir, with a touch of gaminess well-integrated with appealing scents of wild berryfruit and vanilla. Palate: The tannins are still a tad greenish, but they meld well with the vanilla and hints of toasted oak. The finish is lengthy and elegant.





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

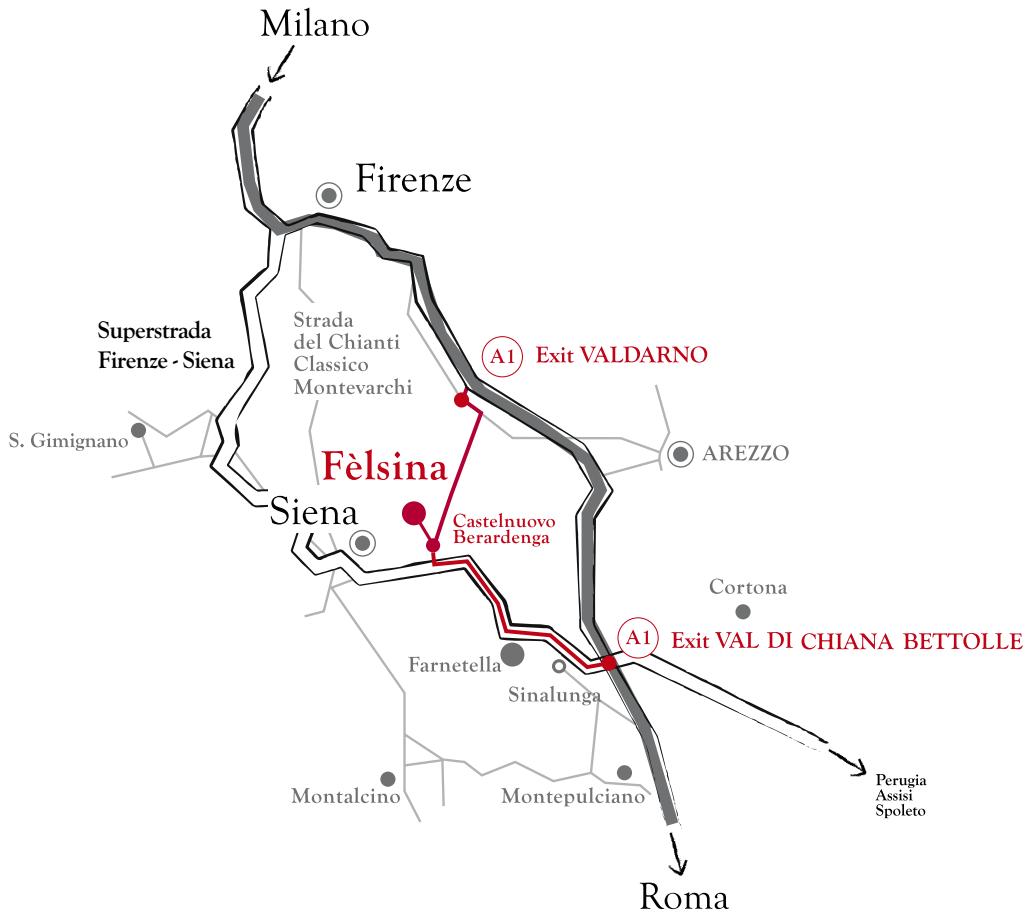
Fèlsina, far from being simply a wine estate, is a true farm that produces various crops, of which the most important, fully on a par with its wine, is olive oil. With its universally recognized therapeutic and health-giving properties, olive oil is an intimate part of our local culture and traditions. 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

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