

Fèlsina Berardenga,
`Rancia` Chianti Classico Riserva 2018
Chianti Classico, Tuscany, Italy

FELSINA
Berardenga



Grape Varieties	100% Sangiovese
Winemaker	Franco Bernabei
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.5g/L
Acidity	5.9g/L
Wine pH	3.5
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Practising Organic, Vegan

PRODUCER

This 470-hectare estate is located northeast of Siena in the commune of Castelnuovo Berardenga, on the southern border of the Chianti Classico zone. Fèlsina epitomises the powerful style of southern Chianti, where the wines are stylistically more akin to those from Montalcino than their fellow Chianti from Fontodi or Isole e Olena. Domenico Poggiali bought the estate in 1966. Giuseppe Mazzocolin, son-in-law of Domenico, entered the family business in the late 1970s and played a significant role in the growth of the winery. In 1990 Giovanni Poggiali, Domenico's grandson, joined the management and continues his grandfather's enterprise with the same passion. Giuseppe Mazzocolin is now less involved in the running of the estate, and consultant oenologist Franco Bernabei remains very much at the helm of the winemaking team, as he has been since 1983.

VINEYARDS

The Rancia vineyard lies entirely within the Chianti Classico zone, in the commune of Castelnuovo Berardenga, north east of Siena. It is a 6 hectares vineyard which sits at 400 metres above sea level, facing south. The vines were planted between 1958-1982, with newer plantings using genetic material from the old Rancia vineyard. Vines are trained according to a simple Guyot system, with an average yield of 40-45 hectolitres per hectare. Soils are quartzitic blue-grey sandstone, with layers of sand and calcareous albarese mixed with alluvial pebbles. In the higher areas, the soil is a limestone marl galestro mix.

VINTAGE

2018 winter was characterized by heavy rainfall that filled the 2017 water deficit and by a wave of intense frost (up to - 13C °) between 26 and 28 February. This phenomenon did not cause damage to the vines as they were all still in vegetative rest. During spring, temperatures were above the seasonal average, with abundant rainfall. Unlike 2017, many early defoliation have been done and a more intense mowing and control of the weeds, while the working of the land has been reduced. High temperatures in summer with storms that have maintained water reserves in the soil and thus balance for the vine. The month of September was beautiful, with sunny days until the 10th of October. This allowed a double or even triple selection of grapes on all the vineyards, increasing the already excellent quality.

VINIFICATION

After destemming and crushing, fermentation took place between 28-30°C, with automatic daily punching down of the cap, followed by 12-15 days of maceration. Towards the end of fermentation, the wine was racked into French oak barrels, where it matured for 12-18 months. It was aged for a further 6-10 months in bottle before release.

TASTING NOTES

Deep ruby red in colour, this wine is rich and spicy on the nose, with wild berry and floral notes. The palate is framed by tight knit tannins with opulent ripe berry fruit on a long, spicy finish.