



Grape Varieties	<b>100% Sangiovese</b>
Winemaker	<b>Franco Bernabei</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Residual Sugar	<b>1g/L</b>
Acidity	<b>6.1g/L</b>
Wine pH	<b>3.4</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Practising Organic, Vegan</b>

## 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

Grapes for Fontalloro are grown on Fontalloro and Poggio al Sole vineyards situated inside the Chianti Classico zone, and the Casalino and Arcidossino vineyards in the Chianti Colli Senesi zone. The overall 6 hectares vineyards are over 50 years old, situated at an altitude of 400 metres above sea level. The vines are Guyot trained, with a maximum of 5-8 buds per vine. Soils here are calcareous in the Chianti Classico area and predominantly loamy and sandy on the borders of the Colli Senesi. Planting density is 5,400 vines per hectare.

## 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

The grapes went through a thorough selection process, both in the vineyard and upon arrival at the winery. After destemming and crushing, fermentation took place at 28-30°C with daily punch downs of the cap, followed by an extended 16 to 20 day post-fermentation maceration. The wine was then racked into barriques (a mixture of first and second use) in the spring and aged in those for 18 to 22 months. Before bottling the final blend was assembled and left to marry in stainless-steel tanks. Finally, the wine was aged in bottle in the Fèlsina cellars for 8 to 12 months before release.

## **TASTING NOTES**

The 'Fontalloro' is deep ruby in colour. On the nose intense aromas of blackberries and sour cherries marry with savoury notes of spice and tobacco. The palate is powerful and concentrated with ripe tannins, great structure and tremendous length on the finish.

## **AWARDS**

International Wine Challenge 2021, Silver