



Grape Varieties	100% Sangiovese
Winemaker	Franco Bernabei
Closure	Natural Cork
ABV	14%
Residual Sugar	0.5g/L
Acidity	5.84g/L
Bottle Sizes	75cl
Notes	Vegetarian, 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

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

The 2019 vintage began with a dry and cold winter, with the exception of February which was unusually warm. Spring saw regular rainstorms which helped to replenish water levels in the soil but caused some delay in budbreak. However, by June things were back on track. Apart from some isolated hailstorms in July and August, the weather remained fine and stable well into the harvest period. 2019 has turned out to be an excellent year for the wines of the Chianti DOCG denomination due to the favourable climate and the resulting wines are plush yet structured and elegant.

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.