



Grape Varieties	100% Chardonnay
Winemaker	Franco Bernabei
Closure	Natural Cork
ABV	13%
Residual Sugar	0.5g/L
Acidity	4.82g/L
Wine pH	3.47
Notes	Certified Organic, 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

The grapes are grown on vineyards covering 4.72 hectares of Chardonnay vines on the nearby estate of Farnetella, owned by the winery. New vineyards have been planted at Felsina in the area that rises from the Ombrone river up to the Poggiolo farm where soils are looser than in the Chianti Classico appellation. The training system is Guyot, with 8-14 buds per vine, planted at a density of 5,400 per hectare. The vineyards are situated at approximately 370 metres above sea level and face south and south-west. Soils are sandy with alluvial pebbles. Cluster thinning takes place in July in order to reduce yields and increase concentration.

VINTAGE

The 2022 vintage will be remembered as a challenging one yet one resulting in great success. November and December 2021 saw higher than average levels of rain, ensuring the soils were able to build up suitable water reserves. Spring began with cool temperatures and a few rains to top up soil reserves which became highly needed during the hot and dry summer months. Careful vineyard management such as mulching and green manure aided the vines in surviving the summer months with minimal stress. In mid August there were some final rains which contributed to a perfect diurnal range for the grapes to finish ripening ahead of harvest.

VINIFICATION

Whole-cluster pressing yielded about 60% free-run must, which was then cold-settled and racked for 24 hours. The must then fermented in 225-litre French oak barrels, where it remained on the lees until August, with bâtonnage performed daily. After blending, the wine was aged for a further three months before release.

TASTING NOTES

Deep straw yellow in colour, `I Sistri` has a classic ripe-fruit Chardonnay nose, with a blend of tropical fruit, vanilla and appealing notes of spice. It displays elegant structure with a fresh acidity and a superb finish.