



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 alberese mixed with alluvial pebbles. In the higher areas, the soil is a limestone marl galestro mix.

VINTAGE

A rainy January replenished the soil's water reserves, setting a strong foundation for the growing season. February and March experienced temperatures within the seasonal average, except for a brief period of warm weather at the end of March. Spring was generally mild, cooler than in recent years, with well-distributed rainfall. However, abrupt temperature drops in April slowed the budding of the vines. Summer temperatures aligned with the recent averages, and August brought two episodes of heavy rain that greatly benefited the vineyards. In September, temperatures dropped sharply, with notably cool nights, excellent temperature variations, and several rain showers, allowing the grapes to ripen gradually through the end of the harvest.

VINIFICATION

Following de-stemming and crushing, fermentation took place at 28-30 degrees with daily automatic punching down of the cap, followed by 12-15 days of maceration. Toward the latter end of fermentation, the wine was racked into small and medium oak barrels in March to April where it remained for 12-18 months. Followed by an additional 6-10 months in bottle before being released.

TASTING NOTES

Deep ruby red in colour with rich, spicy aromas on the nose, alongside notes of flora and wild berry. The Rancia shows great elegance and finesse on the palate with mineral undertones prying through. Opulent and with a bound structure, the soft ripe berry characters drift into the long and spiced finish.

Grape Varieties	100% Sangiovese
Winemaker	Franco Bernabei
Closure	Natural Cork
ABV	14%
Residual Sugar	0.5g/L
Acidity	5.43g/L
Wine pH	3.43
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan