



Grape Varieties	100% Sangiovese
Winemaker	Franco Bernabei
Closure	Natural Cork
ABV	14.5%
Residual Sugar	198g/L
Acidity	6.93g/L
Wine pH	3.5
Bottle Sizes	37.5cl

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 come from two vineyards, Valli and Il Poggiolo, in the commune of Castelnuovo Berardenga, on the southern border of the Chianti Classico denomination, southeast of Siena. The vines are Guyot trained, with many over 35 years old. Soils are calcareous in the Chianti Classico area, and loamy and sandy on the borders of the Crete Senesi. Vines are planted at a density of 5,400 per hectare.

VINTAGE

The 2017 vintage started with a cold winter, followed by a mild spring, with temperatures exceeding 20°C in March, triggering early budbreak. A late frost in April damaged some shoots and reduced yields. Summer was hot, with record temperatures in late July, but the vines showed minimal damage. By mid-August, temperatures returned to normal, and late-summer rainfall refreshed the vineyards. Harvest was brought forward by around 15 days, and ideal weather in September allowed for careful two-pass hand-harvesting. Although yields were down approximately 20%, the fruit was of exceptional quality.

VINIFICATION

After rigorous selection, the clusters were naturally dried on mats until December or January. The dried grapes were then pressed, and the must transferred to 100-litre oak casks, where it aged with the 'mother' for seven years in the vinsantaia. The 'mother' - a residue from previous vintages - follows the ancient Vin Santo di Fèlsina tradition, passing from cask to cask. Finally, the wine spent a minimum of six months in bottle, producing a Vin Santo of exceptional depth and character.

TASTING NOTES

Golden yellow in colour with copper highlights, the wine shows aromas of peach and apricot, complemented by pineapple and other tropical fruit notes. The complex palate is well weighted, with supple fruit and toasty nuances from well-integrated oak. Lively acidity is balanced by the sweetness of the dried grapes, while baked apricot and candied pineapple carry through to a long, lingering finish.