

FÈLSINA  
*Rancia*  
*Chianti Classico Riserva*

100% Sangiovese, sourced from the vineyard of the same name in the Chianti Classico zone. The Rancia vineyard takes its name from the historic Rancia farmhouse, once a Benedictine monastery. Located in Castelnuovo Berardenga at elevations ranging between 400 and 420 metres it has a fine southwest-facing exposure.

The more recent plantings utilize genetic material from massal selections gathered from the old Rancia vineyard. The soil is composed of limestone-derived alberese classic to the Castelnuovo Berardenga area and of galestro marl in some areas.  
First vintage 1983.

*Denomination*

Chianti Classico Riserva Docg.

*Grape variety*

100% Sangiovese.

*Growing area*

Poggio a Rancia area.

*Vineyard density*

About 5.400 vines per hectare.

*Training system*

Bilateral cordon training system.

*Harvest*

Exclusively hand harvested, generally starting in the first weeks of October.

*Vinification*

After the quality-selected clusters are de-stemmed and pressed, the must is fermented and macerated in stainless steel for 16-20 days at 28°C and 30°C, with programmed punchdowns and daily pumpovers. In March-April, the new wine goes into new French oak barrels; after 18-20 months of maturation, the final blend is assembled, bottled, and ages in glass a minimum of 6-8 months.

*Sensory profile*

Ruby red appearance, with rich, intense tonality. Spicy nose with floral notes; hints of wild berry (red and black) with mineral hints and subtle toasted notes. Spice re-appears on the palate, which displays tannins that are youthful and dense, yet already supple; the finale is vigorous and taut, flavour-rich and with a good supporting acidity.

