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Chianti Classico "Berardenga" DOCG

Felsina was founded in 1966 by Domenico Poggiali, who developed the properties, wines and business side in the following years along with his son Giuseppe Poggiali. Later, his son-in-law also called Giuseppe and finally Giuseppe's first son, Giovanni, representing the third generation, joined the company. The property extends at least 500 (1,235 acres) hectares with 90 hectares (222 acres) under vine. The many different vineyards feature very specific microclimates, each one unlike any other. Altitudes vary from 350 to 420 meters (1,148 to 1,378 feet) above sea level, with soils that range from clay to alberese, rich in minerals and fossils. Because of this extraordinary variety, the Sangiovese di Felsina, or Sangiovese, was born. The combinations of soils and clones together have become a precious asset for the winery to pass on to future generations. Felsina has a strong focus on crafting excellent Chianti Classico, specifically in the Castelnuovo Berardenga district, which is in the southeastern corner of the appellation. Each vineyard has been thoroughly studied to identify which clones would best thrive. The hillside vineyards for this wine enjoy southwestern exposure and good altitudes, with varied but typical soil compositions - predominantly rock quartz, limestone, sandstone and alberese - in the area that contribute to the unique terroir. 100% Sangiovese grapes are fermented in stainless steel and aged in second- and third-use Slavonian oak casks, with a small percentage in smaller barrels. The wines are then blended and aged in bottle for a few more months.

Wine exported to: Bermuda, Canada, Australia

Most recent awards



Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	12-15 days
Type of yeast:	Selected
Fermentation temperature:	28-30 °C (82.4-86 °F)
Maceration technique:	Automatic punchdowns and pumpovers
Length of maceration:	16-20 days
Malolactic fermentation:	Yes
Fining agent:	Plant protein
Aging containers:	Barrels
Container age:	Used
Type of oak:	Slavonian
Bottling period:	January
Aging before bottling:	12 months
Aging in bottle:	3 months
Closure:	Natural Cork



Vineyard

Organic:	Yes
Vineyard name:	Berardenga
Vineyard location:	Chianti Classico, Castelnuovo Berardenga, Tuscany
Soil composition:	Sandstone and alberese
Vine training:	Guyot
Altitude:	320-420 (1,050-1,378 feet) above sea level
Vine density:	5,400 plants per hectare
Exposure:	Southwestern
Age of vines:	20-30 years old
Time of harvest:	Mid-September
First vintage of this wine:	1967
Total yearly production (in bottles):	180,000



Tasting Notes and Food Pairings

Tasting notes:	Ruby red with deep intensity and hue. Fruity, fine and elegant aromas dominated by wild berries, along with array of spicy notes. Fruity on the palate with good tannins and a lingering finish
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Pairs well with red meats, game, and aged cheese.
Aging potential:	5-8 years
Alcohol:	13.50%
Winemaker:	Franco Bernabei