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Experience Italy in a Wine glass



Chianti Classico Riserva Rancia 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 Sangiovetto, 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. This single-vineyard is named for the historic farmhouse Rancia, which was a Benedictine monastery, in Castelnuovo Berardenga. The vineyards face southwest and have limestone-based alberese, which is typical to the area. There is also some galestro, the pillar of Chianti Classico, in some parts. As it is a Riserva, the grapes go through careful selection before vinification in stainless steel. The wine ages for a minimum of eighteen to twenty months in French oak and then in bottle for at least six to eight months. Lovely and intense with floral and spicy notes that embrace wild berry aromas. Lovely minerality and light hints of toast. Compelling, flavorful, balanced and long-lasting on the palate.

Wine exported to: Bermuda, Canada, Australia

Most recent awards

VINI BUONI D'ITALIA: Corona

WINE ADVOCATE: 94

WINE SPECTATOR: 92



Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	16-20 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:	Barrique and barrels
Container age:	New
Type of oak:	Slavonian
Bottling period:	June
Aging before bottling:	18-20 months

Aging in bottle:	6-8 months
Closure:	Natural Cork

Vineyard

Organic:	Yes
Vineyard name:	Rancia
Vineyard location:	Chianti Classico, Castelnuovo Berardenga, Tuscany
Vineyard size:	9 hectares (22 acres)
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:	1983
Total yearly production (in bottles):	40,000

Tasting Notes and Food Pairings

Tasting notes:	Rich ruby red with spicy and floral aromas with hints of red and black wild berries and toasty notes. The spice re-appears on the palate, which displays firm but supple tannins, and a bright finish. Compelling, flavorful and fresh.
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:	12 years
Alcohol:	13.50%
Winemaker:	Franco Bernabei

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