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Colonia Chianti Classico Gran Selezione 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. But this is a very special wine: a Gran Selezione. This single vineyard is the result of Domenico Poggiali and his son's steadfast determination and refusal to give up. The project began in an area that was once a sun-treatment colony. Early plantings in the 1960s were unsuccessful due to very difficult rocky land. In 1991, Giovanni Poggiali resumed work, with his father and grandfather, successfully planting in 1993. After years spent perfecting the crops, the first vintage was released in 2006, carrying great symbolic value for the family. Production is limited, meant for true Sangiovese and Chianti Classico connoisseurs. It is of course dedicated to grandfather Domenico. After vinification in stainless steel, the wine ages in new French oak barrels for thirty months and then in bottle for eight to twelve months. Intense color, with earthy, mineral and tobacco

notes, laced with wild berry. Lovely tannins, typical to the area.

Wine exported to: Bermuda, Canada, Australia

Most recent awards

DECANTER: 95



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
Container size:	225 liters
Container age:	New
Type of oak:	French
Bottling period:	October

Aging before bottling:	30 months
Aging in bottle:	8-12 months
Closure:	Natural Cork

Vineyard

Organic:	Yes
Vineyard name:	Colonia
Vineyard location:	Chianti Classico, Castelnuovo Berardenga, Tuscany
Vineyard size:	3 hectares (7.41 acres)
Soil composition:	Calcareous marl and alberese
Vine training:	Guyot
Altitude:	520 meters (1,640 feet) above sea level
Vine density:	5,400 plants
Exposure:	Southwestern
Years planted:	1993
Age of vines:	25 years old
Time of harvest:	Mid-September
First vintage of this wine:	2006
Total yearly production (in bottles):	3,000

Tasting Notes and Food Pairings

Tasting notes:	An intense ruby red with a wide range of aromas. Earthy, spicy, minerally, toasty, with pleasing aromas of wild berries. The palate is intense with notable tannins, which improve with long aging. Wonderful concentration and typicity.
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:	18 years
Alcohol:	13.50%
Winemaker:	Franco Bernabei