



EMPSON & CO.
Experience Italy in a Wine glass



Fontaloro Toscana IGT

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. A super Tuscan with the most emblematic of Felsina's own Sangiovese clone. The grapes are grown in the Chianti Classico and Chianti Colli Senesi appellations, which enjoy two different microclimates: The Colli Senesi are at a lower elevation with sand, loam, silt and marine deposits and the Chianti Classico vineyards are at the highest elevation of the area, with calcareous stony soil. After the grapes are sorted for quality, they are vinified in stainless steel, with long maceration. The new wine is aged in used French oak for up to twenty-two months. The final blend is bottled and aged for eight to twelve months. Intense color, aromatic herbs with generous notes of tobacco and forest floor, intertwined with black currant and hints of licorice. Lovely tannins, structure and body but especially great typicity.

Wine exported to: Bermuda, Canada, Australia

Most recent awards

VINI BUONI D'ITALIA: Gold Star



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 L
Container age:	New
Type of oak:	French
Bottling period:	October
Aging before bottling:	18-22 months
Aging in bottle:	8-12 months
Closure:	Natural Cork

Vineyard

Organic:	Yes
Vineyard location:	Chianti Classico, Castelnuovo Berardenga, Tuscany
Soil composition:	Rock, clay and sandstone
Vine training:	Espalier
Altitude:	330-407 meters (1,083-1,335 feet) above sea level)
Vine density:	5,400 plants per hectare
Exposure:	Southwestern
Years planted:	1979, 2004
Age of vines:	15-40 years old
First vintage of this wine:	1983
Total yearly production (in bottles):	30,000

Tasting Notes and Food Pairings

Tasting notes:	Intense and rich ruby red. Complex aromas of tobacco, wet earth, black currant, blackberry and licorice. Smooth but consistent tannins, excellent structure and typicity on the palate.
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:	20 years
Alcohol:	14%
Winemaker:	Franco Bernabei

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