



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Vin Santo

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 enjoys a long tradition of making Vin Santo, focusing on quality and a signature style. Grapes first dry on mats and are placed in traditional caratelli (small barrels especially for Vin Santo) with the "mother" yeast, left from previous vintages. The barrels are located in a "Vinsantaia" in the attic or loft of the cellars, which subject them to the various temperature changes of the four seasons, with fermentation starting and slowing with each change. Felsina not only uses Trebbiano and Malvasia grapes, it also uses some Sangiovese for a faceted and unique dessert wine. After seven years, the Vin Santo is bottled and aged for a minimum of six months in bottle. This version features structure, acidity and balance between the various components as well as an endless finish.

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**Wine exported to:** Bermuda, Canada, Australia

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## Most recent awards

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### Winemaking and Aging

Grape Varieties:	Malvasia, Trebbiano and Sangiovese
Fermentation container:	Caratelli
Type of yeast:	Mother Yeast
Fining agent:	Plant protein
Aging containers:	Caratelli
Container size:	100 L
Container age:	Used
Bottling period:	September
Aging before bottling:	8 years
Aging in bottle:	6 months
Closure:	Natural Cork

### Vineyard

Organic:	Yes
Vineyard location:	Chianti Classico, Castelnuovo Berardenga, Tuscany
Soil composition:	Rock, clay and sandstone
Vine training:	Guyot

Vine density:	5,400 plants per hectare
Exposure:	Southwestern
Years planted:	1999
Age of vines:	20 years
Total yearly production (in bottles):	10,000



## Tasting Notes and Food Pairings

Tasting notes:	Golden color with coppery reflections; bouquet of peaches, apricot, ripe pineapple and tropical fruit in general. Round, soft and pleasing fruit, well integrated wood and decided elegance, long, consistent finish.
Serving temperature:	Best served at 6-8 °C (42.-46.4 °F).
Food pairings:	Pairs well with dessert, cakes, foie gras and blue cheese.
Aging potential:	30 years
Alcohol:	14%
Winemaker:	Franco Bernabei