

FÈLSINA

Rancia

Chianti Classico Riserva

100% Sangiovese, sourced from the vineyard of the same name in the Chianti Classico zone. The

Rancia vineyard takes its name from the historic Rancia farmhouse, once a Benedictine monastery.

Located in Castelnuovo Berardenga at elevations ranging between 400 and 420 metres it has a fine southwest-facing exposure. The more recent plantings utilize genetic material from massal selections gathered from the old Rancia vineyard.

The soil is composed of limestone-derived alberese classic to the Castelnuovo Berardenga area and of galestro marl in some areas.

First vintage 1983.

Denomination

Chianti Classico Riserva Docg.

Grapes variety

100% Sangiovese.

Growing area

Poggio a Rancia area.

Vineyard density

About 5.400 vines per hectare.

Training system

Bilateral cordon training system.

Harvest

Exclusively hand harvested, generally starting in the first weeks of October.

Vinification

After the quality-selected clusters are destemmed and pressed, the must is fermented and macerated in stainless steel for 16-20 days at 28°C and 30°C, with programmed punchdowns and daily pumpovers. In March-April, the new wine goes into new French oak barrels; after 18-20 months of maturation, the final blend is assembled, bottled, and ages in glass a minimum of 6-8 months.

Sensory profile

Ruby red appearance, with rich, intense tonality. Spicy nose with floral notes; hints of wild berry (red and black) with mineral hints and subtle toasted notes. Spice re-appears on the palate, which displays tannins that are youthful and dense, yet already supple; the finale is vigorous and taut, flavour-rich and with a good supporting acidity.

Alcohol content: 14.5% vol

Total acidity: 5.6 g/l

Reducing sugars: < 0.5 g/l

PH: 3.50

