



Felsina Berardenga

A statuesque single-vineyard Sangiovese from the southwest-facing Rancia cru: dark-cherry depth, savory Tuscan herbs, and limestone bite woven into fine tannins—classical structure with the warmth and generosity of the 2015 season.

Chianti Classico Rancia Riserva 2015

Tuscany, Italy

Region and Vineyards

Rancia comes from the commune of Castelnuovo Berardenga, the southern reach of Chianti Classico where warmer days meet cooling evening breezes from the Crete Senesi. Altitudes of **400-420 m** temper ripening, preserving acidity and aromatic lift. The vineyard faces **southwest**, capturing generous afternoon light that fosters ripe tannins without sacrificing freshness. Underfoot lies classic **alberese** limestone with strands of galestro marl—free-draining, pale soils that imprint a distinct ferrous-chalky edge.

The site covers about **6.25 ha**, planted to Sangiovese via massal selections taken from old Rancia vines to preserve clonal diversity and the vineyard's DNA. Vines are densely planted ($\approx 5,400$ vines/ha) and trained to bilateral cordon. Hand harvesting typically begins in early October, by which time skins are thick, berries small, and flavors concentrated—ideal building blocks for an age-worthy Chianti Classico Riserva.

Winemaking

Rancia Riserva is **100% Sangiovese**. After careful sorting, destemmed berries ferment in stainless steel with a **16-20-day** maceration at **28-30 °C**, with programmed pump-overs and punch-downs to extract color and finely grained tannins. Temperature control safeguards the variety's red-fruited purity and savory spice.

Élevage follows in **new French oak barrels** for **18-20 months**, integrating structure and layering subtle toast, cedar, and sweet spice. The final blend rests a further **6-8 months in bottle** before release, allowing tannins to knit and the limestone-derived mineral line to emerge with clarity.

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Alcohol :14,00 %

Composition: 100% Sangiovese



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Tasting Notes

- **Color:** Deep ruby edging toward garnet at the rim, excellent concentration and luminosity.
- **Aroma:** Black cherry and dark plum lifted by violet and blood orange; undertones of cedar, tobacco leaf, anise, and iron-tinged mineral with hints of sage and dried rose.
- **Palate:** Medium-to-full bodied with **bright acidity** and **firm, chalk-textured tannins**. Succulent cherry and blackberry core, accents of graphite, leather, and sweet spices; long, savory finish with balsamic and citrus peel highlights.

Did you know?

The name "Rancia" derives from a former **Benedictine** grancia (granary/farmhouse) that once stood on the site. The first vintage bottled as Rancia Riserva was **1983**, and massal selections from those old vines still shape today's plantings—an unbroken lineage in the glass.

Wine Pairing Ideas

- **Bistecca alla Fiorentina** - the wine's acidity and mineral spine cut through the steak's richness; tannins echo the char.
- **Pappardelle al ragù di cinghiale** - Sangiovese's savory herb and spice notes mirror the game and rosemary-juniper aromatics.
- **Aged Pecorino Toscano** - saline, nutty flavors complement the wine's cherry-balsamic depth and firm tannic frame.
- **Herb-roasted lamb shoulder** - rosemary, garlic, and lamb sweetness harmonize with cedar, tobacco, and ripe cherry tones.

James Suckling (JS) : 95 Points (2015)



Plenty of dark plums, black cherries, blackberry pie, cedar, tobacco and a hint of orange rind. There's a real vitality to the palate, which is so well carved out by firm, savory tannins and seriously bright acidity. A chewy finish. Drink in 2022.

Wine Spectator (WS) : 94 Points (2015)



The fine cherry, plum, leather and spice flavors pick up accents of chocolate, earth and mineral as this red gathers steam. Builds to a firmly structured finish, where sweet fruit and dusty tannins linger. Drink now through 2028.



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Chianti Classico Rancia Riserva 2015



Robert Parker (RP) : 94 Points (2015)

The 2015 Chianti Classico Riserva Rancia is a tremendous wine with an impactful yet very elegant bouquet. The central theme here is darkness and richness, and you get both of those things to the extent that Sangiovese can offer. The magic here is that Sangiovese sticks stubbornly to its inner grace and elegance, especially in a classic vintage such as this. Gravel alberese soils add to the wine's overall sharpness and detailed focus. There is a touch of sweet cherry confit ripeness on the close. Some 40,000 bottles were made.



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