



# Felsina Berardenga

This wine is fruit-driven and structured, with refined tannins and a spicy complexity that embodies the Fèlsina estate's renowned quality.

## Chianti Classico 2021

Tuscany, Italy

### Region and Vineyards

The Berardenga Chianti Classico is made from **100% Sangiovese** grown on various estate parcels across Fèlsina's vineyards in **Castelnuovo Berardenga**, located in the southeastern Chianti Classico region. This area sits at the southern edge of Chianti Classico, near Siena, with a landscape defined by **southwestern exposure** and well-ventilated slopes. The vineyards span altitudes between **320 and 420 meters**, providing an ideal climate for slow, even ripening of Sangiovese grapes.

Geologically, the terrain varies: higher altitudes have **rocky quartz and calcareous alberese soils** mixed with alluvial pebbles, while lower areas closer to the Colli Senesi feature **sandstone and loam**. These soil differences enhance the wine's complexity, bringing together minerality, structure, and balance in each vintage. Some grapes are sourced from Pagliarese, a historic 25-hectare site marking the northwestern boundary of Fèlsina's Chianti Classico area.

### Winemaking

The 2021 Berardenga Chianti Classico is crafted with attention to detail to preserve the authentic expression of Sangiovese. After a **staggered harvest** throughout the first three weeks of October, due to varying vineyard altitudes, the grapes are selected, **destemmed**, and gently pressed. Fermentation and maceration take place in stainless steel for **12-15 days** at controlled temperatures of **28°C to 30°C**, with regular punchdowns and pump-overs to enhance extraction and balance.

After fermentation, the wine matures in **medium-sized Slavonian oak barrels** and partially in second- and third-use oak barrels for **12 months**. This aging period enriches the wine's structure and complexity without overpowering the fruit. Finally, the wine is blended, bottled, and aged in the bottle for an additional **minimum of 3 months** before release.

FÈLSINA



Alcohol :14,00 %

Composition: 100% Sangiovese



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### Tasting Notes

- **Color:** Intense ruby red.
- **Aroma:** Elegant and fruity, with prominent notes of wild berries and a subtle array of spices that add complexity.
- **Palate:** Fresh and fruit-forward with well-structured tannins. The finish is long and lingering, reflecting the minerality and finesse of the terroir.

### Did you know?

The Berardenga Chianti Classico has been a cornerstone of Fèlsina's production since its **first vintage in 1967**. Made exclusively from Sangiovese, this wine represents Fèlsina's commitment to showcasing the unique qualities of Castelnuovo Berardenga and the diversity of Chianti Classico soils.

### Wine Pairing Ideas

- **Pasta with wild boar ragù:** The earthy and spicy notes of the Chianti Classico pair perfectly with the savory richness of wild boar.
- **Aged pecorino cheese:** The wine's acidity and structured tannins balance the robust flavors of aged pecorino.
- **Bistecca alla Fiorentina:** The fruit-forward profile and tannins of the wine complement the juicy, grilled flavors of this classic Tuscan steak.
- **Porcini mushroom risotto:** The minerality of the wine enhances the earthy tones of porcini mushrooms, creating a harmonious pairing.



#### James Suckling (JS) : 93 Points (2021)

*A firm and silky red with cherry, dried flower and orange peel aromas and flavors. It's medium-bodied with fine tannins and a fresh and focused finish. Needs a little time to soften but I already enjoy the energy here. Drink or hold.*



#### Wine Spectator (WS) : 91 Points (2021)

*This has a saline undercurrent to the cherry, cinnamon, rose hip, earth and Tuscan scrub flavors, all backed by a solid base of tannins and vibrant acidity. Long, energetic finish. Best from 2024 through 2030.*



#### Robert Parker (RP) : 91 Points (2021)

*The Fèlsina 2021 Chianti Classico Berardenga has a spicy or crunchy side that I often find with Sangiovese. There is a lot of fruit brightness here with cassis, red cherry, mineral, dried tobacco and grilled rosemary. This is an easy-drinking Tuscan red with the natural acidity and brightness to pair with a classic lasagna or eggplant parmigiana.*

