

Felsina Berardenga

From Chianti Classico's sun-kissed southeast, this Sangiovese channels Castelnuovo Berardenga: stony alberese and galestro soils, breezy slopes, and radiant Tuscan light shaping a poised, red-fruited 2022 with savory depth.

Chianti Classico 2022

Tuscany, Italy

Region and Vineyards

Castelnuovo Berardenga lies at the **southern** edge of Chianti Classico, where warmer days meet ventilated exposures and cooling night air. Fèlsina's vineyards sit between **320-420 m** on mostly southwest-facing slopes, giving generous ripeness without sacrificing freshness. The geology shifts from quartz-rich **alberese** limestone and alluvial pebbles higher up to strataform sandstone and loam as you approach the Crete Senesi—an interplay that yields Sangiovese with red-fruit brightness and savory mineral nuance.

This mosaic is central to the wine's identity: density around **5,400 vines/ha**, Guyot and bilateral cordon training, and staggered October harvests across parcels capture micro -terroir detail. The southeastern location, on Chianti Classico's border with Colli Senesi, consistently delivers a more Mediterranean register—spice, warm earth and iron—balanced by the zone's hallmark acidity.

Winemaking

After careful selection, clusters are de-stemmed and gently crushed. Fermentation and maceration proceed in stainless steel for **12-15 days** at **28-30 °C**, with a cadence of punch-downs and pump-overs to extract color, aroma and finely knit tannins while retaining Sangiovese's lift.

In **March-April**, the new wine is racked to **medium-size Slavonian oak** botti; a **small percentage** matures in twice- and thrice-used barrels. After **12 months** of élevage, lots are blended and bottled, followed by at least **3 months** of bottle aging before release. The result is a transparent expression of **100% Sangiovese**, where oak supports texture rather than flavor.

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Alcohol:14,00 %

Composition: 100% Sangiovese





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Tasting Notes

- Color: Bright ruby with medium depth and a youthful purple rim.
- **Aroma**: Sour cherry, raspberry and wild strawberry layered with violet, blood orange zest, bay, cedar shavings and a hint of tobacco/iron.
- **Palate**: Medium-bodied and energetic; crisp acidity carries red-berry purity and savory herbs over fine, chalk-tinged tannins. Finishes long with licorice, orange peel and stony minerality.

Did you know?

Fèlsina has pursued **massale selection** of Sangiovese since **1983**, in collaboration with Franco Bernabei, preserving an in-house library of biotypes ("Sangioveto") tailored to each soil. It's a living patrimony that underpins the estate's consistency and nuance.

Wine Pairing Ideas

- **Pappardelle al ragù di cinghiale** High acidity and fine tannins refresh the richness of slow-cooked wild boar and echo the dish's herbal savor.
- **Bistecca alla Fiorentina** The wine's structure and cherry-tinged core stand up to char and marbling, cutting through with lift.
- Porchetta with rosemary and fennel Sangiovese's citrus-herbal snap and subtle spice complement aromatic roast pork.
- Aged Pecorino Toscano Salty, nutty firmness mirrors the wine's savory undertow and accentuates red-fruit brightness.



James Suckling (JS): 92 Points (2022)

A well-balanced, seductive and lively red with aromas of forest berries, red currants, warm herbs and some crushed peppercorns. It's medium-bodied with fine tannins. Juicy berry character with a lift of spices bringing energy and vitality on the palate and onto the tactile finish. Drink now.



Wine Enthusiast (WE): 91 Points (2022)

Aromas of black cherry, pomegranate, fresh figs and top soil create a nose that's tangy, but with depth. Blackberries headline the palate, while undertones of dark chocolate and more earth provide balance. Tannins are firm yet flexible, and acid is vibrant.



Vinous (Antonio Galloni) (VN): 91 Points (2022)

The 2022 Chianti Classico Berardenga is superb. Rich and deep yet also quite translucent, the 2022 is an archetype of Castelnuovo Berardenga. Black cherry, leather, spice, tobacco, menthol and dried herbs inform this potent, super-classic Chianti Classico. This is beautifully done, especially for the year.



