Felsina Berardenga

Rancia Riserva from Fèlsina is an exceptional single-vineyard Chianti Classico that captures the elegance, intensity, and complexity of Sangiovese in the Chianti region.

FÈLSINA

Chianti Classico Rancia Riserva 2020

Tuscany, Italy

Region and Vineyards

Rancia Riserva is produced from **100% Sangiovese**, sourced exclusively from the Rancia vineyard located in **Castelnuovo Berardenga** within the Chianti Classico area. This vineyard takes its name from the historic **Rancia farmhouse**, which was once a Benedictine monastery, connecting the wine to the ancient heritage of the region. Situated at **elevations between 400 and 420 meters** with a southwest-facing exposure, the vineyard benefits from ideal sunlight and well-ventilated slopes that promote optimal ripening conditions.

The soils in Rancia are rich in **limestone-derived alberese** and galestro marl, typical of Castelnuovo Berardenga, which contributes to the wine's intense minerality and structure. The vines are densely planted, with approximately **5,400 vines per hectare**, and the vineyard's most recent plantings use genetic material from massal selections of the older Rancia vines, maintaining the vineyard's distinctive character.

Winemaking

Rancia Riserva is meticulously crafted to preserve the essence of the Rancia terroir. The **hand-harvested Sangiovese clusters** are carefully selected, de-stemmed, and gently pressed. The must undergoes fermentation and maceration in stainless steel tanks for **16 to 20 days** at controlled temperatures of **28-30°C**, with regular punchdowns and daily pump-overs to achieve balanced extraction.

In March or April, the wine is transferred to **new French oak barrels** for a maturation period of **18 to 20 months**. This oak aging adds complexity, structure, and softens the tannins, allowing the wine to develop its signature depth. After barrel aging, the wine is blended, bottled, and further aged in the bottle for **6 to 8 months**, enhancing its integration and refinement.

Alcohol :14,50 %

Composition: 100% Sangiovese

VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

FÈLSINA

Chianti Classico Rancia Riserva 2020

Tasting Notes

- **Color**: Deep ruby red with an intense tone.
- **Aroma**: A complex and spicy bouquet with floral notes and hints of wild red and black berries, mineral nuances, and subtle toasted undertones.
- **Palate**: Spicy elements continue on the palate, with youthful, dense, yet supple tannins. The finish is vigorous, taut, and flavor-rich, supported by lively acidity, indicating strong aging potential.

Did you know?

Rancia Riserva was first produced in **1983** and has since become one of Fèlsina's most iconic expressions of Sangiovese. Its name and heritage connect to the ancient Rancia farmhouse, a symbol of the estate's respect for tradition and history, grounding this wine deeply in the legacy of Chianti Classico.

Wine Pairing Ideas

- **Wild boar pappardelle**: The earthy flavors of wild boar align beautifully with the Rancia's structure and complex spice profile.
- **Porcini mushroom risotto**: The wine's minerality and depth enhance the umami-rich flavors of porcini mushrooms, making for a harmonious pairing.
- **Aged Parmigiano-Reggiano**: The wine's robust tannins and acidity balance the intense, nutty character of this iconic Italian cheese.
- **Tuscan-style roasted lamb with rosemary and garlic**: The savory, herbal flavors in the lamb complement the wine's spice and berry notes.

Robert Parker (RP) : 95 Points (2020)

The 2020 Chianti Classico Riserva Rancia shows beautiful minerality with dusty notes of crushed limestone or flint. This is the wine's special signature, and it shines through in a warm vintage such as this. Rancia also offers an upfront quality of red and purple fruit tones. The 2020 vintage displays pretty concentration and richness with wild cherry and plum, but ultimately the wine leaves you with that elegant mineral sendoff. Rancia will require extra bottle age.

James Suckling (JS) : 95 Points (2019)

Darker fruit on the nose with walnut, spice box, incense and espresso bean, too. Medium-bodied, firm and structured with polished tannins and a creamy, compact mid-palate. Quality dark oak spice throughout. Long and rich. (7/2022)

Jeb Dunnuck (JD) : 94 Points (2019)

Amplified even further is the 2019 Chianti Classico Riserva Rancia, which offers up a musky cologne of cedar, cherry licorice, cracked pepper, and menthol. It is medium to full bodied, with a rich tannin structure, a broad mid-palate, and a long, fragrant finish. This will certainly be a wine that needs time in cellar and will continue to improve over the coming 10-15 years. (AF) (1/2023)

VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM