Wicked Cellars Tasting Notes

Friday, August 30th, 4-7 p.m.

Our Fabulous Felsina Tasting!!!

$10 Tasting Fee

It was 1966 when Dominic Poggiali Fèlsina took the courageous leap and bought the estate at a time when Italian viticulture was struggling. He chose to invest in the quality of the wine and the expertise of a young team. Their passion for wine united with the skills of businessmen, and under their guidance, they injected modernity into their business plan, without however, abandoning the spirit of tradition. In the space of a few years, the vineyards grew to more than forty hectares, and the soul and organization of the company changed, as well.

***Ruggeri Corsini Langhe Bianco 2012 $18.99***

OK, this one isn’t Felsina, but we wanted to bring you a fabulous Italian White, too!!

The Podere Ruggeri Corsini Winery was founded in 1995 thanks to a passion for the countryside and great wines by husband and wife Nicola Argamante and Loredana Addari. They both graduated with degrees in Agriculture and specialized in winegrowing and enology, but decided to change their lives, leaving their city jobs to buy a small farm business (which at the time only produced and sold it’s grapes) in Monforte d’Alba, in the heart of the Langhe.

The winery was given the name “Corsini” as it represents the ancient hamlet in Monforte d’Alba, made up of very old stone houses, and Ruggeri pays homage to Nicola’s maternal side of the family since his mother was instrumental in helping them to make their dream come true!

The Bianco is a blend of Chardonnay, Sauvignon Blanc, Arneis and Nascetta. It is stainless steel fermented and delicious!

***Felsina 2011 Chianti Classico $26.99***

Chianti Classico is the cornerstone of the estate’s production. The vineyards are located in Castelnuovo Berardenga, in the southeastern part of the Chianti Classico appellation, to the northeast of Siena. Almost exclusively with a southwestern exposure, they sprawl across ventilated slopes at an altitude ranging from 320-420 meters above sea level. Geologically, the terrains are mixed: in the higher parts the soil is predominantly rock quartz and calcareous alberese mixed with alluvial pebbles; strataform sandstone and loam characterize the vineyards on the edge of the Colli Senesi in the direction of the Crete Senesi. The first vintage was 1967.

Ruby red with deep intensity and hue. Fruity, fine and elegant aromas dominated by wild berries accompanied by various spicy notes. Fruity on the palate with good tannins and a lingering finish.

***Felsina 2009 Chianti Reserva $32.99***

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Ruby red, with good hue and intensity. Spicy with notes of flowers, wild berries and mineral tones. Notes of spices and fresh fruit, smooth tannins and consistent, good structure on the palate.

***Felsina 2008 Fontalloro regular $ 61.99***

***… Friday night’s tasting special only $57.99***

100% Sangiovese, Fontalloro is a complete expression of Fèlsina’s Sangiovese: the grapes come from vineyards straddling the borders between the Chianti Classico and Chianti Colli Senesi appellations. The vineyards found within the Chianti Classico appellation are in the elevated area of Fèlsina and those of the Chianti Colli Senesi in the lowlands (330-407 meters above sea level). With a southwestern exposure, the grapes are influenced by diverse soil compositions: on the Chianti Classico side the soil is stony and calcareous; on the Crete Senesi side the soil is sandy, loamy and silty with pebbles and marine sediments.  
First vintage 1983.

Ruby red color with rich and intense tones. Variety of aromatic herbs accentuated with generous notes of tobacco and wet earth (dry earth, as well), black currant and licorice. The palate manifests good consistency of medium-smooth tannins to ensure the lengthy ageing. Good weight and structure, with a classic finish. Optimum cellar life for the great vintages. 94 points Wine Spectator

***Castello di Farnetella 2010 Chianti Colli Senesi $19.99***

From the same owner and winemakers as the illustrious Felsina Chiantis, the Farnetella is a softer, more accessible style of Chianti.   
  
Medium ruby. Red berry, dark plum and violet aromas. Sweet, ripe and fleshy if a bit simple today, with herb-accented blackcurrant and coffee flavors. Finishes with decent length and substantial tannins that beg for food. This wine gains weight and sweetness with air, so consider decanting it a couple of hours ahead. Made by the owners of Felsina, who also own this estate, this Chianti is an interesting study in contrast with the examples from Felsina, as here there is greater use of merlot to complement the sangiovese, as well as richer, more fertile soils.

Serve it with pasta, sausage, grilled meats or mushroom risotto.

***Felsina 2003 Vin Santo (.375) $44.99***

The ancient tradition of Vin Santo di Fèlsina is embodied in the passage of the "mother" (the thick substance remaining from previous vintages) from the previous year’s casks to the next. The antiquity of the ritual is impossible to trace. The process has been modernized through careful grape selection, in the drying process, by adding the Sangiovese varietal to characterize Fèlsina’s signature style and through the perfection of vinification and aging.

Golden yellow, with coppery highlights. Peach, apricot, pineapple and tropical fruit aromas.  
Consistency on the palate, softness and elegance nicely structured by the oak barrels.  
Wine with great balance, favorable acidity and a well-harmonized residual sugar. Long in the mouth.

Grapes ( Malvasia, Trebbiano and Sangiovese grapes harvested in the Chianti Classico appellation) are left to air-dry on racks until December and sometimes even up to January-February the following year. After pressing, the must is transferred to sealed casks of 100-liter oak with a little “mother” (dense remnant of the vintage wine earlier). After 7 years in the “vinsantaia” loft area, it is bottle-aged for a minimum of 6 months. Suitable for long aging. 93 points Wine Spectator