

FALESCO



TENUTA TELLUS
LAZIO
TELLUS SYRAH
2017

ROSSO LAZIO
INDICAZIONE
GEOGRAFICA
PROTETTA

GRAPES
SYRAH 100%

PRODUCTION ZONE
MONTEFIASCONE

SURFACE OF THE VINEYARD 20 HA

ALTITUDE OF THE VINEYARD
300 METRES ABOVE SEA LEVEL

TYPE OF SOIL
SANDY, MEDIUM TEXTURE

TRAINING SYSTEM
SPUR CORDON

DENSITY OF VINES
5.000 PER HA

PRODUCTION PER HECTAR
7500 KG

YIELD OF GRAPES INTO WINE
65%

AVERAGE AGE OF VINES
15 ANNI



HARVEST TIME
FIRST HALF OF SEPTEMBER

VINIFICATION
MACERATION ON SKINS

ALCOHOLIC FERMENTATION
IN STAINLESS STEEL TANKS FOR 15 DAYS

MALOLACTIC FERMENTATION
TOTALLY CARRIED OUT

AGEING
2ND PASSAGE OAK BARRELS FOR 5
MONTHS

ALCOHOLIC
13,60%

TOTAL ACIDITY
5,00 GR/LT

DRY EXTRACT
32,00 GR/LT

PH
3,62

THE GRAPE AND THE VINEYARD

In order to obtain a wine that would best represent the great potential of the vineyard Lazio, we decided to focus our attention to the Syrah variety.

The treatment of individual plants, with particular reference to the training system and to a limited production, allow us to obtain grapes of great balance, in terms of sugar, as well as phenolic..

THE VINIFICATION

After harvesting and crushing, the grapes are taken to a pre-cold maceration for 4 or 5 days at a temperature of 18-20°C. This technique brings out the best feature of the natural freshness and fragrance of the fruit.

Then the fermentation continues at a temperature of 25-27°C. After the alcoholic fermentation, the wine is placed in oak barrels where the malolactic fermentation occurs.

THE WINE

A wine with an intense colour and violet reflections, on the nose its scent is enhanced by hints of fresh fruit, cherry with spicy notes that blend with great balance and elegance to those of sweet and vanilla expressed from the wood. The taste is enveloping, silky, soft tannins, rich and persistent finish.