

FALESCO

TENUTA TELLUS – Lazio Tellus Chardonnay 2017

GRAPES:

Chardonnay 100%

PRODUCTION ZONE:

Montefiascone

SURFACE OF THE VINEYARD:

15 Ha

ALTITUDE OF THE VINEYARD:

200 metres above sea level

TYPE OF SOIL:

Crumbly, rich in stones

TRAINING SYSTEM:

Spur Cordon

DENSITY OF VINES:

5.000 per Ha

PRODUCTION PER HECTARE:

7000 Kg

YIELD OF GRAPES INTO WINE:

65%

AVERAGE AGE OF VINES:

5 years



Lazio IGP

HARVEST TIME:

First half of September

VINIFICATION:

Cold maceration for 7 hours at 10°C

ALCOHOLIC FERMENTATION:

In stainless steel tanks for 15 days

MALOLACTIC FERMENTATION:

Not carried out

ALCOHOLIC:

12,80%

TOTAL ACIDITY:

5,64 gr/lit

DRY EXTRACT:

22,50 gr/lit

PH:

3,20

THE GRAPE AND THE VINEYARD

The vineyard, situated in the municipality of Castiglione in Teverina at a height of 200 meters above sea level, is led by spurred cordon and carefully managed during the various phenological phases. This allows to obtain grapes that reach an optimum ripeness.

THE VINIFICATION

The vinification of Chardonnay grapes takes place the first week of September. Grapes are cold macerated and fermented at very low temperature to let them express at their best the peculiar aromas. Then the wine is kept on its lees until the moment it is prepared to be bottled.

THE WINE

The intense yellow color immediately implies the complexity and richness of the wine. Citrus hints of cedron melt with apple perceptions. This wine is full in the mouth but even fresh, savory and persistent.