

FALESCO



FATTORIA TELLUS
LAZIO
TELLUS CHARDONNAY
2018

BIANCO
LAZIO
IGP

GRAPES

CHARDONNAY 100%

PRODUCTION ZONE

MONTEFIASCONE

SURFACE OF THE

VINEYARD

7 HA

ALTITUDE OF THE VINEYARD

200 METERS ABOVE SEA LEVEL

TYPE OF SOIL

CRUMBLY, RICH IN SKELETON

TRAINING SYSTEM

SPUR CORDON

DENSITY OF VINES

5.000 PER HA

PRODUCTION PER HECTARE

8000 KG

YIELD OF GRAPES INTO WINE

65%

AVERAGE AGE OF VINE

6 YEARS



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

12,55%

TOTAL ACIDITY

5,80 GR/LT

DRY EXTRACT

22,50 GR/LT

PH

3,26

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

Chardonnay grapes are harvested the first week of September. Grapes are immediately submitted to cold maceration, then they are fermented at a very low temperature to let them express all their 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 aromas of cedron melt with apple perceptions. This wine is full in the mouth but also fresh, sapid and persistent.