

FALESCO



LINEA EST!EST!!EST!!!
LAZIO
ANITA ALEATICO

INDICAZIONE
GEOGRAFICA
PROTETTA
Quality Sparkling Wine

GRAPES

ALEATICO 100%

PRODUCTION ZONE

BOLSENA

SURFACE OF THE VINEYARD

2 HA

ALTITUDE OF THE VINEYARD

300 METERS ABOVE THE SEA
LEVEL

TYPE OF SOIL

CRUMBLY, RICH IN PEBBLES

TRAINING SYSTEM

SPUR CORDON

DENSITY OF VINES

5.000 PER HA

PRODUCTION PER HECTARE

6.000 KG

YIELD OF GRAPE INTO

WINE

60%

AVERAGE AGE OF VINE

9 YEARS



HARVEST TIME

EARLY OCTOBER

VINIFICATION

MACERATION ON THE SKINS
FOR 10 HOURS AT 10°C

ALCOHOLIC FERMENTATION

IN AUTOCLAVE

AGEING

IN BOTTLES

ALCOHOLIC

6,00%

TOTAL ACIDITY

5,80 GR/LT

SUGARS

106 GR/LT

PH

3,25

THE GRAPES AND THE VINEYARD

From our vineyards placed on the beautiful hills overlooking the Bolsena Lake, we grow our Aleatico, a grape which has always been reflecting this territory. We work with great care to get healthy grapes being able to express their full aromatic potential.

THE VINIFICATION

The grapes are subjected to a first treatment with CO₂, which brings their temperature at about 82°C. Later, at the same temperature a short maceration occurs. Finally, the must ferments in autoclave according to the Charmat Method.

THE WINE

Bright color with typical reflexes of the variety. The Aleatico aroma dominated the olfactory aspect with its characteristic hints of rose. The taste of this wine is enveloping with sweet and pleasant finish.