

FALESCO



LINEA EST!EST!!EST!!!
LAZIO
BEST BRUT

EST!EST!!EST!!!
DI MONTEFIASCONE
DOP

GRAPES

TREBBIANO, ROSETTO, MALVASIA

PRODUCTION ZONE

MONTEFIASCONE

SURFACE OF THE VINEYARD

15 HA

ALTITUDE OF THE VINEYARD

400 METERS ABOVE THE SEA

LEVEL

TYPE OF SOIL

CRUMBLY, RICH IN PEBBLES

TRAINING SYSTEM

SPUR CORDON

DENSITY OF VINES

3.000 PER HA

AVERAGE AGE OF VINES

15 YEARS



HARVEST TIME

FROM THE END OF SEPTEMBER

UNTIL 10 OCTOBER

VINIFICATION

WITHOUT SKIN CONTACT

ALCOHOLIC FERMENTATION

13/15°C IN AUTOCLAVE

MALOLACTIC FERMENTATION

NOT CARRIED OUT

AGEING

IN BOTTLES

ALCOHOLIC

12,00%

TOTAL ACIDITY

6,30 GR/LT

SUGARS

20,00 GR/LT

PH

3,30

THE GRAPES AND THE VINEYARD

From the area of Montefiascone overlooking Lake Bolsena we harvest the grapes used to produce this wine. The typical climate of the area allows us to pick the grapes that are particularly suitable to obtain a sparkling wine with the Charmat Method. The grapes used for the Best Brut are characterized by low alcoholic content and acidity sustained.

THE VINIFICATION

After a soft pressing we get a must which is then fermented at a temperature of 13-15°C. After the fermentation, the wine is kept in stainless steel containers before being subjected to the final outlet of the autoclave foam.

THE WINE

The wine has a pale yellow color with green tints, the taste is direct, fruity with apple notes. The mousse is delicate and pleasant, the taste has a good sour note with a savory and pleasant finish.