

FALESCO



TENUTA EST!EST!!EST!!!
LAZIO
POGGIO DEI GELSI 2016

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

THE GRAPES

TREBBIANO 30%, MALVASIA 30%,
ROSCETTO 40%

PRODUCTION ZONE

MONTEFIASCONE

SURFACE OF THE VINEYARD

25 HA

ALTITUDE OF THE VINEYARD

400 METRES 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

7.000 KG

YIELD OF GRAPES INTO WINE

60%

AVERAGE AGE OF VINE

15 YEARS



HARVEST TIME

END OF SEPTEMBER,
BEGINNING OF OCTOBER

VINIFICATION

COLD MACERATION ON SKINS FOR 8-10
HOURS AT 7°C FOR ROSCETTO

ALCOHOLIC FERMENTATION

IN STAINLESS STEEL TANKS AT A
TEMPERATURE OF 13-15°C

MALOLACTIC FERMENTATION

NOT CARRIED OUT

FINING

IN BOTTLES

ALCOHOLIC

12,45%

TOTAL ACIDITY

5,71 GR/LT

DRY EXTRACT

25,00 GR/LT

PH

3,40

THE GRAPES

From the historical Poggio dei Gelsi vineyard as well as from other vineyards surrounding Bolsena Lake, we have selected the best grapes for the production of this wine. Giving special attention and care to the pruning and to the green harvest, we achieve great quality/quantity balanced grapes. Harvest generally takes place around the last week of September and the first half of October.

THE VINIFICATION

The vinification is carried out through a soft pressing, then the must is pumped into stainless steel tanks to ferment at a temperature of 13-15°C with indigenous yeasts in order to obtain a wine which exalts the aromatic characteristics of the grapes it is achieved from.

THE WINE

Straw-yellow with green shades in color, this wine is straight on the nose, with hints of fresh fruit and citrus aromas. The wine has a great balance in mouth with an acid final which gives him vivacity and pleasantness.