

FALESCO



FATTORIA TELLUS
LAZIO
TELLUS CHARDONNAY
2019

BIANCO LAZIO
INDICAZIONE
GEOGRAFICA
PROTETTA

GRAPES
CHARDONNAY 100%

PRODUCTION ZONE
MONTEFIASCONE

SURFACE OF THE
VINEYARD
7 HA

ALTITUDE OF THE VINEYARD
200 METRES ABOVE SEA LEVEL

TYPE OF SOIL
CRUMBLY, RICH IN SKELETON

TRAINING SYSTEM
SPUR CORDON

DENSITY OF VINES
5.000 PER HA

AVERAGE AGE OF VINE
7 YEARS



HARVEST TIME
FIRST DECADE OF SEPTEMBER

VINIFICATION
COLD MACERATION FOR 5 HOURS
AT 10°C

ALCOHOLIC FERMENTATION
IN STAINLESS STEEL TANKS FOR
15 DAYS

MALOLACTIC FERMENTATION
NOT CARRIED OUT

ALCOHOLIC
12,70%

TOTAL ACIDITY
5,70 GR/LT

DRY EXTRACT
22 GR/LT

PH
3,19

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 finesse of the wine. Citrus aromas melt with apple perceptions. This wine is full in the mouth but especially fresh, sapid and persistent.