

FALESCO



TENUTA TELLUS
LAZIO
TELLUS CHARDONNAY 2017

LAZIO
INDICAZIONE
GEOGRAFICA
PROTETTA



GRAPES

CHARDONNAY 100%

PRODUCTION ZONE

MONTEFIASCONE

SURFACE OF THE VINEYARD

5 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

PRODUCTION PER HECTARE

7.000 KG

YIELD OF GRAPES INTO WINE

65%

AVERAGE AGE OF VINES

5 YEARS

HARVEST TIME

FIRST WEEK 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

12,80%

TOTAL ACIDITY

5,64 GR/LT

DRY EXTRACT

22,50 GR/LT

PH

3,20

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

The vinification of Chardonnay grapes takes place the first week of September. Grapes are cold macerated and fermented at very low temperature to let them express at their best the 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 hints of cedron melt with apple perceptions.

This wine is full in the mouth but even fresh, savory and persistent.