

# FALESCO



FATTORIA TELLUS  
LAZIO  
TELLUS ROSÉ DI SYRAH 2017

ROSATO LAZIO  
INDICAZIONE  
GEOGRAFICA  
PROTETTA

## GRAPES

SYRAH 100%

PRODUCTION ZONE

REGIONE LAZIO

SURFACE OF THE VINEYARD

3 HA

ALTITUDE OF THE VINEYARD

300 METRES ABOVE SEA LEVEL

TYPE OF SOIL

SANDY, MIXED COMPOSITION

TRAINING SYSTEM

SPUR CORDON

DENSITY OF VINES

5.000 PER HA

PRODUCTION PER HECTARE

9.000 KG

YIELD OF GRAPES INTO WINE

65%

AVERAGE AGE OF VINE

15 YEARS



## HARVEST TIME

FIRST HALF OF SEPTEMBER

VINIFICATION

COLD MACERATION ON THE SKINS  
FOR 1 HOUR AT 10° C

ALCOHOLIC FERMENTATION

IN STAINLESS STEEL FOR 15 DAYS

MALOLACTIC FERMENTATION

NOT CARRIED OUT

AGEING

IN BOTTLES

ALCOHOLIC

12,10%

TOTAL ACIDITY

5,83 GR/LT

DRY EXTRACT

20,00 GR/LT

PH

3,22

## THE GRAPE AND THE VINEYARD

From the vineyards of Syrah from which for years we produce our Tellus Syrah, we obtain grapes that guarantee freshness and a great knack to be vinified in rosé.

## THE VINIFICATION

The grapes arrived in the cellar in the early hours of the morning are brought to a temperature of 10 ° C and that they took a cold maceration lasting less than two hours. Subsequently the must obtained is initiated to the fermentation in stainless steel at a temperature of 14-15 ° C

## THE WINE

The wine has a pink color not very intense with violet hues that anticipates the freshness. The aromas are clear with fruity scents where the citrus and floral notes with obvious feeling red rose stand out. The taste is fragrant and flavorsome with a balanced finish.