

FALESCO



FATTORIA TELLUS
LAZIO
TELLUS ROSÉ DI SYRAH
2019

ROSATO LAZIO
INDICAZIONE
GEOGRAFICA
PROTETTA

GRAPES
SYRAH

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

AVERAGE AGE OF VINE
16 YEARS

HARVEST TIME
FIRST HALF OF SEPTEMBER

VINIFICATION
1 HOURS OF CRYO-MACERATION
ON THE SKINS AT 10°C

ALCOHOLIC FERMENTATION
IN STAINLESS STEEL FOR 15 DAYS

ALCOHOLIC
12,50%

TOTAL ACIDITY
5,90 GR/LT

DRY EXTRACT
20 GR/LT

PH
3,15



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.