


# FALESCO

 TENUTA TELLUS  
LAZIO  
TELLUS SYRAH 2016

## GRAPES

SYRAH 100%  
PRODUCTION ZONE  
MONTEFIASCONE  
SURFACE OF THE VINEYARD  
20 HA  
ALTITUDE OF THE VINEYARD  
300 METRES ABOVE SEA LEVEL  
TYPE OF SOIL  
SANDY, MEDIUM TEXTURE  
TRAINING SYSTEM  
SPUR CORDON  
DENSITY OF VINES  
5.000 PER HA  
PRODUCTION PER HECTAR  
7000 KG  
YIELD OF GRAPES INTO WINE  
65%  
AVERAGE AGE OF VINES  
15 YEARS



ROSSO LAZIO  
INDICAZIONE  
GEOGRAFICA  
PROTETTA

## HARVEST TIME

FIRST HALF OF SEPTEMBER  
VINIFICATION  
MACERATION ON SKINS  
ALCOHOLIC FERMENTATION  
IN STAINLESS STEEL TANKS FOR 15  
DAYS  
MALOLACTIC FERMENTATION  
TOTALLY CARRIED OUT  
AGEING  
2<sup>ND</sup> PASSAGE OAK BARRELS  
FOR 5 MONTHS  
ALCOHOLIC  
13,53%  
TOTAL ACIDITY  
4,92 GR/LT  
DRY EXTRACT  
33,00 GR/LT  
PH  
3,66

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## THE GRAPE AND THE VINEYARD

In order to obtain a wine that would best represent the great potential of the vineyard Lazio, we decided to focus our attention to the Syrah variety.

The treatment of individual plants, with particular reference to the training system and to a limited production, allow us to obtain grapes of great balance, in terms of sugar, as well as phenolic.

## THE VINIFICATION

After harvesting and crushing, the grapes are taken to a pre-cold maceration for 4 or 5 days at a temperature of 18-20°C. This technique brings out the best feature of the natural freshness and fragrance of the fruit.

Then the fermentation continues at a temperature of 25-27°C. After the alcoholic fermentation, the wine is placed in oak barrels for 5 months, where the malolactic fermentation occurs.

## THE WINE

A wine with an intense colour and violet reflections, on the nose its scent is enhanced by hints of fresh fruit, cherry with spicy notes that blend with great balance and elegance to those of sweet and vanilla expressed from the wood. The taste is enveloping, silky, soft tannins, rich and persistent finish.