

# FALESCO



TENUTA TELLUS  
LAZIO  
TELLUS SYRAH  
2017

ROSSO  
LAZIO  
IGP

GRAPES  
SYRAH 100%

PRODUCTION ZONE  
MONTEFIASCONE

SURFACE OF THE VINEYARD  
20 HA

ALTITUDE OF THE VINEYARD  
300 METERS ABOVE SEA LEVEL

TYPE OF SOIL  
SANDY, MEDIUM TEXTURE

TRAINING SYSTEM  
SPUR CORDON

DENSITY OF VINES  
5.000 PER HA

PRODUCTION PER HECTARE  
7500 KG

YIELD OF GRAPES INTO WINE  
65%

AVERAGE AGE OF VINES  
15 YEARS



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  
13,60%

TOTAL ACIDITY  
5,00 GR/LT

DRY EXTRACT  
32,00 GR/LT

PH  
3,62

## 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 where the malolactic fermentation occurs.

## THE WINE

A wine with an intense color 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.