

FALESCO

 EST!EST!!EST!!!
DI MONTEFIASCONE CLASSICO
LAZIO
POGGIO DEI GELSI 2019

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DI MONTEFIASCONE
DOP

THE GRAPES
ROSSETTO, TREBBIANO, MALVASIA
PRODUCTION ZONE
MONTEFIASCONE
SURFACE OF THE VINEYARD
25 HA
ALTITUDE OF THE VINEYARD
400 METERS ABOVE SEA LEVEL
TYPE OF SOIL
CRUMBLY, RICH IN PEBBLES
TRAINING SYSTEM
SPUR CORDON
DENSITY OF VINES
5.000 PER HA
AVERAGE AGE OF VINES
15 YEARS



HARVEST TIME
END OF SEPTEMBER, BEGINNING OF
OCTOBER
VINIFICATION
COLD MACERATION ON SKINS FOR 8-
10 HOURS AT 7°C FOR ROSCETTO
ALCOHOLIC FERMENTATION
IN STAINLESS STEEL TANKS AT A
TEMPERATURE OF 13-15°C
MALOLACTIC FERMENTATION
NOT CARRIED OUT
FINING
IN BOTTLES
ALCOHOLIC
12,80%
TOTAL ACIDITY
5,70 GR/LT
DRY EXTRACT
25,50 GR/LT
PH
3,28

THE GRAPES

From vineyards surrounding Bolsena Lake, we have selected the best grapes for the production of this wine. Giving special attention and care to the pruning and to the green harvest, we achieve great quality/quantity balanced grapes. Harvest generally takes place around the last week of September and the first half of October.

THE VINIFICATION

The vinification is carried out through a soft pressing, then the must is pumped into stainless steel tanks to ferment at a temperature of 13-15°C with indigenous yeasts in order to obtain a wine which exalts the aromatic characteristics of the grapes it is achieved from.

THE WINE

Straw-yellow with green shades in color, this wine is straight on the nose, with hints of fresh fruit and citrus aromas. The wine has a great balance in mouth with an acid final which gives him vivacity and pleasantness.