

FALESCO



TENUTA VITIANO
UMBRIA
VITIANO BIANCO 2018

GRAPES

VERMENTINO 70%,
CHARDONNAY 30%

PRODUCTION ZONE

MONTECCHIO – ORVIETO

SURFACE OF THE VINEYARD

5 HA

ALTITUDE OF THE VINEYARD

300 METERS ABOVE THE SEA LEVEL

TYPE OF SOIL

SEDIMENTARY, RATHER CALCAREOUS
AND CLAYEY

TRAINING SYSTEM

SPUR CORDON

DENSITY OF VINES

6.000 PER HA

PRODUCTION PER HECTARE

7.500 KG

YIELD OF GRAPES INTO WINE

65%

AVERAGE AGE OF VINE

11 YEARS



BIANCO
UMBRIA
IGP

HARVEST TIME

FIRST WEEK OF SEPTEMBER
CHARDONNAY, END OF
SEPTEMBER VERMENTINO

VINIFICATION

COLD MACERATION ON THE SKINS
FOR 4 HOURS

ALCOHOLIC FERMENTATION

IN STAINLESS STEEL AT A
TEMPERATURE OF 12-15°C

MALOLACTIC FERMENTATION

NOT CARRIED OUT

AGEING

IN BOTTLES

ALCOHOLIC

12,45%

TOTAL ACIDITY

5,95 GR/LT

SUGARS

21,50 GR/LT

PH

3,25

THE GRAPES AND THE VINEYARD

In the vineyard below our winery we recently planted Chardonnay, which is part of Vitiano Bianco together with Vermentino. The structure of the soil and the care for the vineyard allow us to obtain grapes with a balanced ripeness which exalts freshness and pleasantness.

VINIFICATION

Chardonnay is harvested the first week of September, early in the morning so that grapes maintain a temperature of 20°C. After pressing, grapes are cooled down and submitted to criomaceration at 10°C for 7 hours.

Vermentino arrives in winery at the end of September and after pressing and cooling down at 10°C, it is submitted to criomaceration for 3 hours. Fermentation of the musts happens separately at a temperature of 13-15°C.

THE WINE

On the nose, Vermentino prevails with straight, floral and citrus aromas, accompanied by the elegance and sweetness of Chardonnay. The taste is strong, fragrant, with Chardonnay balancing the exuberance of Vermentino.