FALESCO



GRAPES

MERLOT 33%, CABERNET 33%, SANGIOVESE 34%

PRODUCTION ZONE

MONTECCHIO - ORVIETO

SURFACE OF THE VINEYARD

150 HA

ALTITUDE OF THE VINEYARD

300 METRES ABOVE SEA

LEVEL

TYPE OF SOIL

SEDIMENTARY, RATHER CLAYEY AND

CALCAREOUS

TRAINING SYSTEM

SPUR CORDON

DENSITY OF THE VINES

6.000 PER HA

PRODUCTION PER HECTARE

8000 KG

YIELD OF GRAPES INTO

WINE

65%

AVERAGE AGE OF VINES

19 YEARS



ROSSO UMBRIA IGP

HARVEST TIME

MERLOT EARLY SEPTEMBER,
CABERNET AND SANGIOVESE THIRD
DECADE OF SEPTEMBER

VINIFICATION

MACERATION ON SKIN

ALCOHOLIC MACERATION

IN STAINLESS STEEL TANKS FOR 15 DAYS

MALOLACTIC FERMENTATION

TOTALLY CARRIED OUT

AGEING

IN NEVER BARRELS FOR 3 MONTHS,

THEN IN BOTTLE

ALCOHOLIC

13,60%

TOTAL ACIDITY

5,05 GR/LT

DRY EXTRACT

32.50 GR/LT

PH

3,68

THE GRAPES

Umbria region is famous for white wines, so finding also great red wines is a pleasure. They are the evidence of how these hills con produce a so variegated range of wines in all its different aspects. The production of the grapes is limited to 2 kilos per vine and vinification is extremely clean and technically correct.

THE VINIFICATION

Merlot, Cabernet Sauvignon e Sangiovese are the three varieties in this wine. The three grape varieties are vinified in different periods, with a long maceration on skins, many pumping over and marc pressings. Malolactic fermentation happens in barrel after having blended the three varietals.

THE WINE

In Vitiano, we focused on the expression of a young red with explosive and succulent aromas. The wine has a magnificent, intense and deep ruby red color, important and solid in its organoleptic ensemble.

Rich in polyphenolics, but also with a balanced freshness and acidity, Vitiano Rosso is versatile, innovative and immediately drinkable. Very flexible for food combinations, to be drunk with great pleasure in the clear fragrance of its aromas and in the expression of its character.