

# FALESCO



TENUTA VITIANO  
UMBRIA  
VITIANO VERMENTINO 2019



BIANCO  
UMBRIA  
INDICAZIONE  
GEOGRAFICA  
PROTETTA

## THE GRAPES

VERMENTINO 100%

PRODUCTION ZONE

MONTECCHIO – ORVIETO

SURFACE OF THE VINEYARD

4 HA

ALTITUDE OF THE VINEYARD

300 METRES ABOVE SEA

LEVEL

TYPE OF SOIL

SEDIMENTARY, RATHER CLAYEY AND

CALCAREOUS

TRAINING SYSTEM

GUVOT

DENSITY OF THE VINES

6.000 PER HA

AVERAGE AGE OF VINES

15 YEARS

HARVEST TIME

END OF SEPTEMBER

VINIFICATION

CRYO-MACERATION AT 10°C

ALCOHOLIC MACERATION

IN STAINLESS STEEL TANKS AT

3-15°C

MALOLACTIC FERMENTATION

NOT CARRIED OUT

FINING

IN BOTTLES

ALCOHOLIC

12,80%

TOTAL ACIDITY

5,90 GR/LT

DRY EXTRACT.

20,00 GR/LT

PH

3,27

---

## THE GRAPES

In an area that enjoys historical fame with regards to the production of white wines, we have been able to evaluate and appreciate the great potential of Vermentino grapes in our estate. This variety was produced keeping into consideration all the phases, starting from the pruning to the selection of the grapes during the harvest.

## VINIFICATION

In an area that enjoys historical fame with regards to the production of white wines, we have been able to evaluate and appreciate the great potential of Vermentino grapes in our estate. This variety was produced keeping into consideration all the phases, starting from the pruning to the selection of the grapes during the harvest.

## THE WINE

The wine has a bright straw yellow color. On the nose we can notice the fresh and citrus note. The taste is fragrant with a good balance between pleasantness and aromatic persistence.