

FALESCO



TENUTA VITIANO
UMBRIA
VITIANO VERMENTINO 2018

GRAPES

VERMENTINO 100%,

PRODUCTION ZONE

ORVIETO

SURFACE OF THE VINEYARD

4 HA

ALTITUDE OF THE VINEYARD

300 METRES ABOVE THE SEA LEVEL

TYPE OF SOIL

SEDIMENTARY, RATHER CALCAREOUS
AND CLAYEY

TRAINING SYSTEM

GUYOT

DENSITY OF VINES

6.000 PER HA

PRODUCTION PER HECTARE

8000 KG

AVVERAGE AGE OF VINE

65%

HARVEST TIME

14 YEARS



INDICAZIONE
GEOGRAFICA
PROTETTA
Bianco Umbria

HARVEST TIME

END OF SEPTEMBER

VINIFICATION

COLD MACERATION AT 10°C

ALCOHOLIC FERMENTATION

IN STAINLESS STEEL TANKS AT A

TEMPERATURE OF 13-15°C

MALOLACTIC FERMENTATION

NOT CARRIED OUT

FINING

IN BOTTLES

ALCOHOLIC

12,50%

TOTAL ACIDITY

5,75 GR/LT

SUGARS

19,50 GR/LT

PH

3,30

THE GRAPES AND THE VINEYARD

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.

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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.