



FALESCO

## UMBRIA

INDICAZIONE GEOGRAFICA PROTETTA

### Red Blend | 2015

#### THE GRAPE AND THE VINEYARD

The renown of white Umbrian wines is a historical one, yet the quality of the reds is a real breakthrough. They are the evidence of how these hills represent a splendid and variegated show-case of wine in all its diverse and foremost aspects, on condition that the varieties are selected carefully, 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 and Sangiovese are the varieties making up this wine. The vinification process, which takes place at different times depending on the varieties, includes a long maceration, a lot of pumping-over and hand pressing. The malolactic fermentation takes place in barriques after blending the wines coming from 3 different varieties.

#### THE WINE

With Vitiano we have tried to achieve a young red wine with explosive, luscious aromatic fragrance.

This wine has a wonderful, deep, intense ruby red colour with important, solid, and wide organoleptic qualities, but above all it exalts the food it is combined with. It is very rich in polyphenols which harmonize with its fresh, tasty acidity. It is versatile red, quite innovative in style which can be appreciated immediately. It adapts easily to various dishes and can be drunk lightheartedly drawing great pleasure from the sharp fragrance of its perfumes and its straightforward character. It should be drunk in wide crystal chalices where it can best develop its bouquet at a temperature of 18-19°C.

#### ANALYTICAL DATA

##### Grapes

Merlot 33%, Cabernet 33%,  
Sangiovese 34%

##### Production zone

Montecchio - Orvieto

##### Surface of the vineyard

150 Ha

##### Altitude of the vineyard

300 above sea level

##### Type of soil

Sedimentary, rather clayey  
and calcareous

##### Training system

Spur cordon

##### Density of vines

6.000 per Ha

##### Production per hectare

8.000 Kg.

##### Yield of grapes into wine

65%

##### Average age of vines

18 years

##### Harvest time

Merlot early September,  
Cabernet Sangiovese third  
decade of September

##### Vinification

Maceration on the skins

##### Alcoholic fermentation

In stainless steel for 15 days

##### Malolactic fermentation

Totally carried out

##### Ageing

In Never barriques for 3  
months, then in bottles

##### Alcoholic

13,60%

##### Total acidity

5,20 gr/lit

##### Dry extract

32,0 gr/lit

##### pH

3,70

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