

LAZIO

FALESCO

TELLUS

SYRAH

LAZIO Indicazione Geografica Tipica
2009

THE GRAPES AND THE VINEYARDS

In order to obtain a wine that would best represent the great potential of the vineyard Lazio, we decided to focus our attention to the Syrah variety.

The treatment of individual plants, with particular reference to the training system and to a limited production, allow us to obtain grapes of great balance, in terms of sugar, as well as phenolic.

THE VINIFICATION

Immediately after harvesting and the subsequent crushing of the grapes are taken to a pre-cold maceration for 4 or 5 days at a temperature of 18-20°C.

This technique brings out the best feature of the natural freshness and fragrance of the fruit. Subsequently, the fermentation continues at a temperature of 25-27°C. After the alcoholic fermentation, the wine is placed in barriques for a period of 5 months, where the malolactic fermentation occurs.

THE WINE

A wine with an intense colour and violet reflections, on the nose its scent is enhanced by hints of fresh fruit, cherry with spicy notes that blend with great balance and elegance to those of sweet and vanilla expressed from the wood. The taste is enveloping, silky, soft tannins, rich and persistent finish.



ANALYTICAL DATA

Grapes

Syrah 100%

Production zone

Lazio Region

Surface of the vineyard

5 Ha

Altitude of the vineyard

300 meters above sea level

Type of soil

Sandy, mixed composition

Training system

Spur cordon

Density of vines

5.000 per Ha

Production per hectare

6.500 Kg

Yield of grapes into wine

65%

Average age of vines

15 years

Harvest time

First half of September

Vinification

Maceration on the skins

Alcoholic fermentation

In stainless steel for 15 days

Malolactic fermentation

Totally carried out

Ageing

2° passage Barrique

Alcoholic

14,00%

Total acidity

5,30 gr/lit

Dry extract

32,50 gr/lit

pH

3,60