

FALESCO



FATTORIA TELLUS
LAZIO
TELLUS CHARDONNAY 2021

BIANCO LAZIO
INDICAZIONE
GEOGRAFICA
PROTETTA

GRAPE VARIETY

CHARDONNAY 100%

PRODUCTION AREA

CASTIGLIONE IN TEVERINA

EXTENSION OF THE VINEYARDS

7 HA (17 ACRES)

ALTITUDE

200 METERS ABOVE SEA LEVEL (650
FEET)

SOIL

FRIABLE, RICH IN VERY FINE GRAVEL

VINE TRAINING METHOD

CORDON TRAINED AND SPUR PRUNED

VINE DENSITY

5.000 PER HA (2,000 PER ACRE)

PRODUCTION PER HA/ACRE

8.000 KG / 7,150 LBS

GRAPE TO WINE RATIO

65%

AVERAGE AGE OF THE VINES

8 YEARS



HARVESTING PERIOD

FIRST WEEK OF SEPTEMBER

VINIFICATION

COLD MACERATION FOR 7 HOURS AT 10°C
(50°F)

ALCOHOLIC FERMENTATION

IN STAINLESS STEEL TANKS FOR 15 DAYS

ALCOHOL CONTENT

12,80%

TOTAL ACIDITY

5,75 GR/LT

DRY EXTRACT

22,50 GR/LT

PH

3,22

THE GRAPE AND THE VINEYARD

The vineyards are located in Castiglione in Teverina at an altitude of 200 meters (650 feet) above sea level. The estate is carefully managed during the various phenolic phases, which allows for optimal fruit ripeness.

VINIFICATION

Chardonnay grapes were harvested in early September. Low temperature cold maceration on the skins took place in stainless steel vats for 12 hours. This method enhances varietal characteristics and extracts the Chardonnay grapes' finest flavors and aromas.

The wine is kept on its lees until it is prepared for bottling.

TASTE PROFILE

Tellus Chardonnay is yellow in color with greenish highlights. Its nose has generous notes of citrus fruit and citron that blend with hints of apple. A mouth-filling palate is fresh, savory with a persistent finish. A complex and rich white wine.