

FALESCO



TENUTA VITIANO
UMBRIA
VITIANO CABERNET
SAUVIGNON 2021

GRAPE VARIETY

CABERNET SAUVIGNON 100%

PRODUCTION AREA

MONTECCHIO — ORVIETO

EXTENSION OF THE VINEYARDS

100 HA

ALTITUDE

300 METERS ABOVE SEA LEVEL

SOIL

SEDIMENTARY AND CALCAREOUS

VINE TRAINING METHOD

CORDON TRAINED AND SPUR PRUNED

VINE DENSITY

6.000 PER HA

PRODUCTION PER HA

6.000 KG

GRAPE TO WINE RATIO

65%

AVERAGE AGE OF THE VINES

16 YEARS



ROSSO UMBRIA
INDICAZIONE
GEOGRAFICA
PROTETTA

HARVESTING PERIOD

END OF SEPTEMBER

VINIFICATION

MACERATION ON THE SKINS WITH COLD

PRE-MACERATION

ALCOHOLIC FERMENTATION

IN STAINLESS STEEL TANKS FOR 14 DAYS

MALOLACTIC FERMENTATION

COMPLETED

AGING

IN BARRIQUES FOR 2 MONTHS, THEN IN
BOTTLE

ALCOHOL CONTENT

13,50%

TOTAL ACIDITY

5,15 GR/LT

DRY EXTRACT

31,50 GR/LT

PH

3,63

GRAPE VARIETIES AND VINEYARDS

From a careful choice of Cabernet Sauvignon grapes, that we produce in the area around our winery, we obtain this single varietal wine.

VINIFICATION

Some grapes are treated by using the cold and they are brought to a temperature of about 18°C to start a pre-maceration which takes 3 or 4 days. After that the temperature is increased up to 27-28°C and the maceration continues for about 12 days. The wine obtained does malolactic fermentation in barrels, where is aged for 2 months.

TASTE PROFILE

The wine has an intense red color with violet reflections. On the nose, the aroma has varietal features which are well balanced with the sweetness of the wood. The taste is strong, smooth pleasant with a rich final.