

ELEUSI

indicazione geografica tipica



It appears a gold-flecked amber and an emphatic bouquet redolent of vanilla, apricot, dried figs, and confectioner's cream, backgrounding floral scents such as roses and tuberose. The long-lingering progression enfolds the mouth with its velvety texture.

SERVING TEMPERATURE
10-12°C

CELLARING CAPACITY
6-8 years
BOTTLE SIZES
375ml

FIRST VINTAGE PRODUCED
1983

SOIL PROFILE
Sandy, with abundant silicates, potassium, and phosphorus

YEAR VINEYARDS PLANTED
Various years, between 1970 and 2002

VINEYARD ELEVATION
Sea level

VINEYARD DENSITY
4,500 vines/hectare

TRAINING SYSTEM
Simple Guyot, with 6-8 buds/vine

YIELD IN WINE (litres/hectare)
1,000

HARVEST PERIOD & VINIFICATION
The clusters are left to naturally dry on the vines until early November; they are then picked and placed on reed mats for further drying. In December, they are pressed and the must fermented in barriques.

MATURATION
After completing fermentation, the wine matures in steel for about 5 months, then receives a lengthy bottle ageing.

GRAPE VARIETIES
100% falanghina

GROWING AREA
Parco Nuovo