

COTARELLA



TENUTA MARCILIANO
UMBRIA
TRENTANNI 2010

GRAPES

MERLOT 50%, SANGIOVESE 50%

PRODUCTION ZONE

MONTECCHIO, ORVIETO

SURFACE OF THE VINEYARD

5 HA

ALTITUDE OF THE VINEYARD

300 METRES ABOVE THE SEA LEVEL

TYPE OF SOIL

SEDIMENTARY AND CLAYEY

TRAINING SYSTEM

SPUR CORDON

DENSITY OF VINES

6.500 PER HA

PRODUCTION PER HECTARE

6.000 KG

YIELD OF GRAPES INTO WINE

50%

AVERAGE AGE OF VINES

12 YEARS



UMBRIA
INDICAZIONE
GEOGRAFICA
PROTETTA
Red Wine 2010

HARVEST TIME

MERLOT BEGINNING OF SEPTEMBER,

SANGIOVESE END OF SEPTEMBER

VINIFICATION

MACERATION ON THE SKINS FOR 15 DAYS,

SALASSO 15%

ALCOHOLIC FERMENTATION

IN STAINLESS STEEL

MALOLACTIC FERMENTATION

TOTALLY CARRIED OUT IN

BARRIQUE

AGEING

IN BARRIQUES FOR 12 MONTHS

ALCOHOLIC

14,50%

TOTAL ACIDITY

4,90 GR/LT

SUGARS

38,00 GR/LT

PH

3,68

THE GRAPES AND THE VINEYARD

Merlot is cultivated in Montecchio, on a clayey soil, well exposed from which mature and rich grapes are obtained. Sangiovese is instead cultivated in the areas of Orvieto, on clayey and sandy soils of hills from which grapes are obtained that are well balanced in terms of polyphenols and acidity.

THE VINIFICATION

The grapes ripen at different times, first the Merlot is harvested which after a 15% drain is sent for alcoholic fermentation during which punching and delatage are carried out. At the end of fermentation, the wines are combined and placed in barriques where malolactic fermentation takes place and where they remain to age.

THE WINES

Wine produced for the first time with 2009 vintage, which is wanted, as its name says, is order to celebrate the 30° Anniversary since Falesco was founded. Umbria red wine with great elegance and depth, that can be distinguished for its uniqueness and softness. It is fruit of experience, research and knowledge after decades of studies Merlot and Sangiovese varieties.