

COTARELLA



TENUTA MARCILIANO
UMBRIA
TRENTANNI 2013

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 2013

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
14,45%

TOTAL ACIDITY
5,25 GR/LT

SUGARS
32,00 GR/LT

PH
3,66

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 varietals.