

# COTARELLA



TENUTA MARCILIANO  
UMBRIA  
TRENTANNI 2014

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 2014

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

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## 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.