

# COTARELLA



TENUTA MARCILIANO  
UMBRIA  
TRENTANNI 2015

## 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 2015

## 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

14,29%

TOTAL ACIDITY

4,76 GR/LT

SUGARS

32,00 GR/LT

PH

3,71

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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.