

# COTARELLA



TENUTA MARCILIANO  
UMBRIA  
METODO CLASSICO BRUT  
ROSÈ

QUALITY SPARKLING WINE

## GRAPES

PINOT NERO 100%

## PRODUCTION ZONE

MONTECCHIO

## SURFACE OF THE VINEYARD

2 HA

## ALTITUDE OF THE VINEYARD

450 METERS ABOVE THE SEA

LEVEL

## TYPE OF SOIL

CLAYEY

## TRAINING SYSTEM

SPUR CORDON

## DENSITY OF VINES

6.000 PER HA

## PRODUCTION PER HECTARE

8.000 KG

## YIELD OF GRAPES INTO WINE

55%

## AVERAGE AGE OF VINES

5 YEARS



## HARVEST TIME

LAST WEEK OF AUGUST

## ALCOHOLIC FERMENTATION

IN STAINLESS STEEL

## MALOLACTIC FERMENTATION

PARTIALLY CARRIED OUT

## AGEING

IN BOTTLE FOR 18 MONTHS ON YEASTS

## ALCOHOLIC

12,50%

## TOTAL ACIDITY

6,70 GR/LT

## PH

3,20

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## THE GRAPES AND THE VINEYARD

On the highest nearby our winery in Montecchio, at 450 mt above the sea level, we have been growing pinot noir grapes from which we get our Brut Rosé. The special exposition and the quality of our vineyards give us the opportunity to obtain grapes with a perfect sugar-acidity balance that exalt the variety skills.

## THE VINIFICATION

The grapes get a cold vinification and then a maceration on the skin for 36 hours in order to obtain the "onion skin" tinge together with the typical aroma of this varietal.

The wine achieved is then draughted before getting the second fermentation in bottle and be left in contact with yeasts for further 18 months.

## THE WINE

The perlage results thin-light but very persistent. The perfume is reach with a rose petal and wild strawberries scent. The taste is fresh, good structure and thickness, sapid with a silky indulging final.