

COTARELLA



TENUTA MARCILIANO
UMBRIA
TRENTANNI 2018

GRAPES
MERLOT 50%,
SANGIOVESE 50%

PRODUCTION ZONE
MONTECCHIO

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
13 YEARS



ROSSO UMBRIA
INDICAZIONE
GEOGRAFICA
PROTETTA

HARVEST TIME
MERLOT AT THE BEGINNING OF
SEPTEMBER, SANGIOVESE AT THE END OF
SEPTEMBER

VINIFICATION
MACERATION ON THE SKINS FOR 15 DAYS.
MUST EXTRACTION 15%.

ALCOHOLIC FERMENTATION
IN STAINLESS STEEL TANKS

MALOLACTIC FERMENTATION
TOTALLY CARRIED OUT IN
BARRIQUE

AGEING
IN BARRIQUES FOR 12 MONTHS

ALCOHOL
14,30%

TOTAL ACIDITY
5,00 GR/LT

DRY EXTRACT
32,10 GR/LT

PH
3,70

THE GRAPES AND THE VINEYARD

The Merlot grape is cultivated in Montecchio municipality, in a clayey and well exposed soil from which we obtain ripe and rich grapes. The Sangiovese grape is cultivated in Orvieto, in a sandy and clayey soil that gives to the grapes a good balance in acidity.

THE VINIFICATION

The grapes reach their ripeness in different moments. First the Merlot, that after a must extraction at 15%, is sent to ferment. During fermentation, we do a lot of hand pressings. The Sangiovese grapes, after a must extraction at 20%, start fermentation and during that period we do pumping over and delatage. At the end of fermentation process, the wines are blended and aged in barriques where the malolactic fermentation is totally carried out.

THE WINE

Wine produced for the first time with 2009 vintage, which is wanted, as its name says, in 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.