



FAMIGLIA
Cotarella

METODO CLASSICO BRUT

GRAPE VARIETY:
Rossetto 100%

PRODUCTION AREA:
Montefiascone

VINEYARD AREA:
2 ha

ALTITUDE OF THE VINEYARD:
300 meters above the sea level

TYPE OF SOIL:
volcanic origin

TRAINING SYSTEM:
spur cordon

DENSITY OF VINES:
4.200 per ha

AVERAGE AGE OF VINES:
15 years



VINO SPUMANTE DI QUALITA' LAZIO IGP

VINIFICATION:
soft press

ALCOHOLIC FERMENTATION:
in stainless steel at 13-15°C.

MATURATION:
draught in the spring subsequent to
year of harvest. Aging on the yeasts
for 36 months.

ALCOHOL CONTENT:
12,50%

TOTAL ACIDITY:
6,60 gr/lit

PH:
3,20

THE GRAPES AND THE VINEYARD

Rossetto, typical grape of the area surrounding Montefiascone, has been showing its peculiar skills as an important varietal representative of its territory and origin. The aroma and the typical acidity of this grape are the perfect match for the achievement of a sparkling wine Metodo Classico.

THE VINIFICATION

The grapes, just after the harvest are carried in boxes to the winery and put in the press with the entire bunch. Only a 45% of the wine, the part called "flower" (in other words "the best part") is destined to fermentation which occurs in stainless steel at 13-15°C. After the "draught", the wine gets aged for 36 months on its own yeasts.

THE WINE

Straw-yellow with golden reflex, this wine is fragrant and intense on the nose. The floral sensations connect in a perfect harmony to yeasts' hints and bread crust. Clean, full-bodied, extremely elegant and complex by taste, with a bitter and persistent final.