

# COTARELLA



TENUTA MONTIANO  
FERENTANO 2016

BIANCO  
LAZIO  
IGP

## GRAPES

ROSCETTO 100%

## PRODUCTION ZONE

MONTEFIASCONI

## SURFACE OF THE VINEYARD

6 HA

## ALTITUDE OF THE VINEYARD

300 METERS ON THE SEA LEVEL

## TYPE OF SOIL

CRUMBLY, RICH IN PEBBLES

## TRAINING SYSTEM

SPUR CORDON

## DENSITY OF VINES

4.200 PER HA

## PRODUCTION PER HECTARE

6.000 KG

## YIELD OF GRAPES INTO WINE

55%

## AVERAGE AGE OF VINES

16 YEARS



## HARVEST TIME

LATE SEPTEMBER

## VINIFICATION

CRYOMACERATION FOR 8

HOURS AT 8°C

## ALCOHOLIC FERMENTATION

IN BARRIQUES

## MALOLACTIC FERMENTATION

CARRIED OUT

## AGEING

IN BARRIQUES FOR 4 MONTHS,

THEN IN BOTTLES

## ALCOHOLIC

13,00 %

## TOTAL ACIDITY

5,80 GR/LT

## SUGARS

29,00 GR/LT

## PH

3,25

## THE GRAPES AND THE VINEYARD

This label represents the way Famiglia Cotarella has taken to increase the value of Roschetto, an ancient indigenous variety of the territory of Montefiascone. This grape with small compact bunches, having a low yield, can offer a full bodied wine with great extracts. Thanks to its good sugar content and acidity ratio and its peculiar aromatic notes provided, it is grown and vinified properly.

## THE VINIFICATION

The selected grapes are exposed to cryomaceration which exalt the Roschetto varietal characteristics. The first step of the alcoholic fermentation is carried out in steel vats at a temperature of 13-15°C.

The second part of the alcoholic and malolactic fermentations takes place in barrique where the wine continues to evolve for 4 months.

## THE WINE

On the nose it presents a rich range of olfactory sensations going from banana to pineapple, from vegetal to vanilla scents. The taste is assertive, rich, soft and full with an excellent long lingering finish.