

COTARELLA



TENUTA MONTIANO
FERENTANO 2017

BIANCO
LAZIO
IGP

GRAPES

ROSSETTO 100%

PRODUCTION ZONE

MONTEFIASCONE

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

5,70 GR/LT

SUGARS

2,5 GR/LT

PH

3,35

THE GRAPES AND THE VINEYARD

This label represents the way Famiglia Cotarella has taken to increase the value of Rossetto, 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 Rossetto 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.