



FAMIGLIA
Cotarella

MONTIANO 2022

GRAPE VARIETY

Merlot 100%

PRODUCTION AREA:

Montefiascone, Castiglione
in Teverina

EXTENSION OF THE VINEYARDS:

35 ha (86 acres)

ALTITUDE:

300 meters above sea level (984
feet)

SOIL:

originating from volcanic soils, rich
in very fine gravel (scheletro)

VINE TRAINING METHOD :

guyot

VINE DENSITY:

4.200 per ha (1700 per acre)

PRODUCTION PER HECTAR:

4.000 KG (3.600 LBS per acre)

GRAPE TO WINE RATIO:

60 %

AVERAGE AGE OF THE VINES:

16 years



LAZIO ROSSO IGP

HARVESTING PERIOD:

first 10 days of September

VINIFICATION:

maceration on the skins for 12 days,
18% draw off

ALCOHOLIC FERMENTATION:

in stainless steel vats for 15 days

MALOLACTIC FERMENTATION:

completed entirely in barriques

AGING:

in new allier and never barriques 12
months

ALCOHOL CONTENT

14,60 %

TOTAL ACIDITY:

5,15 gr/lit

DRY EXTRACT:

39,8 gr/lit

PH:

3,80

GRAPE VARIETY AND VINEYARDS

Merlot is a grape variety with a long-standing history in this region where it has perfectly adapted to the unique soil and climatic conditions. Grapes achieve an extraordinary level of ripeness and express their finest characteristics in premium quality wines that are elegant, well-balanced and remarkably pleasurable.

VINIFICATION

Grapes from the 2022 vintage were brought into the cellar with ideal levels of sugar and phenolic ripeness, and were immediately subjected to a careful and rigorous manual selection, berry by berry. Subsequently, the grapes were transferred to truncated-cone shaped stainless-steel tanks to begin fermentation with maceration.

Fermentation temperature started at 22°C and then reached 28-30°C. Once alcoholic fermentation was complete, the wine was transferred to barriques, where it completed malolactic fermentation and the aging period.

TASTE PROFILE

Intense ruby red in color. The nose immediately reveals fruity notes of cherry, followed by blackberry jam, hints of cocoa, and finally balsamic undertones. On the palate, it is well-defined, clean, and rich yet well-balanced. A wine of remarkable finesse and elegance, it finishes with soft tannins.