

# COTARELLA



TENUTA MONTIANO  
LAZIO  
OGRÀ 2013

LAZIO  
INDICAZIONE  
GEOGRAFICA  
PROTETTA

GRAPES  
SYRAH 100%

PRODUCTION ZONE  
CASTIGLIONE IN TEVERINA

SURFACE OF THE VINEYARD  
10 HA

ALTITUDE OF THE VINEYARD  
200 METRES ON THE SEA LEVEL

TYPE OF SOIL  
SANDY, MIXED COMPOSITION

TRAINING SYSTEM  
SPUR CORDON

DENSITY OF VINES  
5.000 PER HA

PRODUCTION PER HECTARE  
5.000 KG

YIELD OF GRAPES INTO WINE  
60%

AVERAGE AGE OF VINES  
10 YEARS



HARVEST TIME  
FIRST HALF OF SEPTEMBER

VINIFICATION  
MACERATION ON THE SKINS  
ALCOHOLIC FERMENTATION  
IN STAINLESS STEEL FOR 15 DAYS  
MOLOLACTIC FERMENTATION  
TOTALLY CARRIED PUT  
AGEING  
1° PASSAGE BARREL FOR 18 MONTHS  
ALCOHOLIC  
15,00 %  
TOTAL ACIDITY  
4,90 GR/LT  
SUGARS  
33,00 GR/LT  
PH  
3,75

## THE GRAPES AND THE VINEYARD

After some years of experience around the variety Syrah, we selected the vineyard of Castiglione in Teverina for the production of this wine. The particular stock and soil composition, together with the techniques of the vineyard management, have allowed us to obtain very ripe and rich grapes under the phenolic aspect.

## THE VINIFICATION

The grapes are harvested manually and brought to the cellar in plastic bowls, After crushing they are subjected to a first cold maceration phase. After that we rise the temperature and we continue the maceration that takes three days until the end of the alcoholic fermentation. At this point the wine is put in French oak barrels where it ages for 18 months.

## THE WINE

The color of the wine is concentrated, intense. On the nose we can smell notes of ripe fruit, spicy notes. Remarkable gustative impact. The wine is warm, rich and enveloping; the final is sweet and very persistent.