

COTARELLA



TENUTA MONTIANO
LAZIO
OGRÀ 2016

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

AVERAGE AGE OF VINES
10 YEARS



LAZIO
INDICAZIONE
GEOGRAFICA
PROTETTA

HARVEST TIME
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
15,45 %

TOTAL ACIDITY
4,90 GR/LT

SUGARS
34,00 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

Grapes are picked manually and they arrive in cellar in plastic boxes. Here, the more ripe and healthy grapes are selected one by one. 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.