

COTARELLA



TENUTA MONTIANO

LAZIO

PASSIRÒ 2016

LAZIO

INDICAZIONE

GEOGRAFICA

PROTETTA

GRAPES

ROSCETTO 100%

PRODUCTION ZONE

MONTEFIASCONE

SURFACE OF THE VINEYARD

3 HA

ALTITUDE OF THE VINEYARD

300 METRES 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

25 Q.LI

YIELD OF GRAPES INTO WINE

19%

AVERAGE AGE OF VINES

12 YEARS



HARVEST TIME

THIRD DECADE OF SEPTEMBER

ALCOHOLIC

12,80%

TOTAL ACIDITY

5,82 GR/LT

DRY EXTRACT

46,00 GR/LT

SUGARS

174,38 GR/LT

PH

3,62

THE GRAPES AND THE VINEYARD

From quite a young vineyard, cultivated following the most modern technologies and located on top of the hills surrounding the Lake of Bolsena, we achieve perfect grapes to be air dried.

THE VINIFICATION

The fruit is air dried in a special room to facilitate the development of Botrytis (noble rot) so that by press time 45% to 60% of the bunches have been affected.

The bunches are inspected and the dried out grapes are individually removed. The whole bunches are pressed using a manually operated hydraulic press without being destemmed. The fermentation takes place in "neutral" 500 liter tonneaux (fifth pass), the same barrels in which the wine remains to age on its lees for further 12 months.

THE WINE

Exotic fruit sensation on the nose, its taste is creamy, full bodied and harmonious. Long lingering finish with honey notes.