

# COTARELLA



TENUTA MONTIANO  
LAZIO  
POMELE 2018

LAZIO  
INDICAZIONE  
GEOGRAFICA  
PROTETTA



## GRAPES

ALEATICO 100%

## PRODUCTION ZONE

BOLSENA

## SURFACE OF THE VINEYARD

2 HA

## ALTITUDE OF THE VINEYARD

300 METRES ON THE SEA LEVEL

## TYPE OF SOIL

VOLCANIC ORIGIN, RICH IN STONES

## TRAINING SYSTEM

SPUR CORDON

## DENSITY OF VINES

5.000 PER HA

## PRODUCTION PER HECTARE

5.000 KG

## YIELD OF GRAPES INTO WINE

50%

## AVERAGE AGE OF VINES

13 YEARS

## HARVEST TIME

MIDDLE OCTOBER

## VINIFICATION

COLD MACERATION ON THE SKINS

FOR 4 DAYS AT 10°C

## ALCOHOLIC FERMENTATION

IN STAINLESS STEEL

## MALOLACTIC FERMENTATION

NOT CARRIED OUT

## AGEING

IN BOTTLES

## ALCOHOLIC

11%

## TOTAL ACIDITY

6,80 GR/LT

## SUGARS

78,10 GR/LT

## PH

3,54

## THE GRAPES AND THE VINEYARD

Aleatico is a variety introduced into Italy from Greece since ancient times which successively found its ideal acclimatization in the area surrounding the Lake of Bolsena. Here the correspondence between the vineyard and pedoclimatic characteristic is complete, this is where the vineyard of the agricultural estate "Pomele" is situated. The estate is managed in a joint venture with Faculty of the Agricultural studies of the University in Viterbo.

## THE VINIFICATION

The overseeing of the vineyard is done with great care so that every plant grows in the best balance. The production at 600 grams of grapes per plant and the vinification resulting from 3 days of cold maceration on the skins are

Meant to preserve and intensify the important aromas which we get from this special variety of grapes.

## THE WINE

This Aleatico is an ideal dessert wine of great ductility. Sweet with an extraordinary aromatic range it is rich in fragrant varietal aromas ideal to accompany dessert and pastry.