



FAMIGLIA
Cotarella

POGGIO DEI GELSI 2025

GRAPE VARIETY:
Rosseto, Trebbiano and Malvasia

PRODUCTION AREA:
Bolsena

EXTENSION OF THE VINEYARDS:
20 ha

ALTITUDE:
400 meters above sea level

SOIL:
friable, skeletal-rich soil

FARMING SYSTEM:
cordon spurred and guyot

PRODUCTION PER HECTARE:
75 q.li

VINE DENSITY:
5.000 per hectare

GRAPE YIELD IN WINE:
60%

AVERAGE AGE OF VINES:
18 years



EST!EST!!EST!!! DI MONTEFIASCONE DOP

HARVEST TIME:
third week of September

VINIFICATION:
cold maceration on the skins for 5 hours at 10°C for Rosseto

ALCHOL FERMENTATION:
in stainless steel tanks at 13-15°C for 10 days

MALOLACTIC FERMENTATION:
not carried out

AGING:
in bottle for 2 months

ALCOHOL:
12,5%

TOTAL ACIDITY:
6,11 gr/lt

PH:
3,15

GRAPE VARIETY AND VINEYARDS

For the production of Poggio dei Gelsi, we select only the finest grapes from some of the finest vineyards surrounding Lake Bolsena. Meticulous vineyard operations, from winter pruning to cluster thinning, ensure an ideal balance between quality and quantity.

VINIFICATION

Each grape variety is fermented separately. Then, after a very delicate pressing, it is transferred to stainless steel tanks. Alcoholic fermentation begins due to the presence of natural yeasts at a temperature of 13-15° C.

This process is designed to enhance the fragrance and aromatic qualities of the grapes to the fullest.

THE WINE

Poggio dei Gelsi 2025 shows a bright straw-yellow color with greenish rim; on the nose it is fresh and precise, with citrus notes (lemon/citron, grapefruit), crunchy green apple, and a fine hint of wild mint. On the palate it is light bodied yet intense, with great energy: bright acidity and marked salinity lengthen the citrusy and herbal finish. Ready to drink now, but thanks to its tension and drive it also shows interesting ageing potential.