



FAMIGLIA
Cotarella

POMELE 2024

GRAPE VARIETY:

Aleatico

PRODUCTION AREA:

Bolsena

EXTENSION OF THE VINEYARDS:

2 ha

ALTITUDE:

300 meters above sea level

SOIL:

volcanic origin, rich in fine gravel

VINE TRAINING METHOD:

cordon spurred

VINE DENSITY :

5.000 per hectare

AVERAGE AGE OF VINES:

17 years



LAZIO

ALEATOC P PASSITO IGP

HARVEST TIME:

middle of October

VINIFICATION:

maceration on the skins for 5 days at 10°C

ALCOHOLIC FERMENTATION:

in stainless steel tanks

MALOLACTIC FERMENTATION:

not performed

AGING:

in bottle

ALCOHOL CONTENT:

10,25%

TOTAL ACIDITY:

6,20 gr/lt

PH:

3,33

GRAPE VARIETY AND VINEYARDS

The Aleatico vine arrived in Italy from Greece centuries ago and found its perfect home around Lake Bolsena. It is here, where the varietal's traits and the pedoclimatic (soil and climate) features are in complete harmony, that the Pomele farm cultivates its vineyard. This site is managed through a special collaboration with the Faculty of Agriculture at the University of Viterbo.

VINIFICATION

We manage the vineyard with extreme care to ensure optimal balance in every vine. The grapes are first

destemmed and crushed, then undergo cold maceration on the skins for five days at 10°C to fully extract the Aleatico's signature primary aromas. Following this, the must ferments in stainless steel tanks at 16°C for 7 to 10 days.

TASTING NOTES

The wine shows a deep red color with classic purplish hues. The nose is immediately hit by prominent and enveloping red rose sensations. On the palate, it exhibits great balance; it is sweet, yet, carried by a very well-balanced acidity. Pomele is an ideal dessert wine, perfect for pairing with ice cream and fruit.