



FAMIGLIA
Cotarella

SODALE 2023

GRAPE VARIETY:
Merlot

PRODUCTION AREA:
Castiglione in Teverina

EXTENSION OF THE VINEYARDS:
15 ha

ALTITUDE:
300 meters above sea level

SOIL:
sandy, medium soil texture

VINE TRAINING METHOD:
cordon spurred

VINE DENSITY :
4.200 per hectare

AVERAGE AGE OF VINES:
17 years

HARVEST TIME:
First week of September



MERLOT LAZIO IGP

VINIFICATION:
maceration on the skins for 12 days
with 15% saignée

ALCOHOLIC FERMENTATION:
in stainless steel tanks

MALOLACTIC FERMENTATION:
completed entirely

AGING:
in brand new barrique Allier and
Never and second passed barrique
for 9 months

ALCOHOL CONTENT:
13,90%

TOTAL ACIDITY:
5,30 gr/l

DRY EXTRACT:
34,5 gr/l

PH:
3,52

THE GRAPES AND THE VINEYARDS

Grapes to produce Sodale come from the same vineyards that produce Montiano. This is the estate's second most important wine. Meticulous harvesting methods and careful selection of clusters guarantee the finest quality.

VINIFICATION

Grapes are hand harvested and brought to the cellar for careful sorting. The must is fermented in stainless steel vats with controlled temperatures. After a 15% draw-off, fermentation begins, during which the management of pump-overs and délestage is

particularly careful and aimed at obtaining a wine that is fruity and fresh, but also intense and decisive. At the end of the fermentation, the wine is placed in barriques, where it undergoes malolactic fermentation and ages for 9 months.

TASTING NOTES

Brilliant ruby red. On the nose, the wine is immediate with sensations of fresh and crisp cherry, then sweet also due to the contribution of the wood. The taste is decisive with a pleasant texture and soft tannins.