

COTARELLA



MONTIANO ESTATE
LAZIO
SODALE 2019

GRAPE VARIETY

MERLOT 100%

PRODUCTION AREA

MONTEFIASCONE, CASTIGLIONE
IN TEVERINA

EXTENSION OF THE

VINEYARDS

15 HA

ALTITUDE

300 METERS ABOVE SEA

LEVEL

SOIL

SEDIMENTARY, CALCAREOUS
AND CLAY

VINE TRAINING METHOD

CORDON TRAINED AND SPUR
PRUNED

VINE DENSITY

4,200 PER HA

PRODUCTION PER HECTAR

5,000 KG

GRAPE TO WINE RATIO:

60%

AVERAGE AGE OF THE VINES

16 YEARS



MERLOT
LAZIO
INDICAZIONE
GEOGRAFICA
PROTETTA

HARVESTING PERIOD

SEPTEMBER 10TH

VINIFICATION

MACERATION OF THE SKINS FOR 12
DAYS WITH NUMEROUS PUNCH DOWS.
20% DRAW OFF

ALCOHOLIC FERMENTATION
IN STAINLESS STEEL

MALOLACTIC FERMENTATION

COMPLETED ENTIRELY IN
BARRIQUES

AGING

IN BRAND NEW ALLIER & NEVER
BARRIQUES FOR 9 MESI

ALCOHOL

CONTENT

14,30 %

TOTAL ACIDITY

5.05 GR/LT

DRY EXTRACT

33.00 GR/LT

PH

3.62

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. Regular pump-overs and délestage are performed to extract aromas, colors and supple tannins. Once fermentation is complete, the wine is transferred to barriques where malolactic fermentation takes place followed by a 9-month aging period.

TASTE PROFILE

Sodale is deep red in color with purplish hues. On the nose aromatic notes of red fruit and sweet spices are in perfect harmony with woody vanilla notes. On the palate, the wine is full-bodied, harmonious and pleasant with a lengthy balanced finish with polished, sweet tannins.