

COTARELLA



MONTIANO ESTATE
LAZIO
SODALE 2020

GRAPE

MERLOT 100%

PRODUCTION ZONE

CASTIGLIONE IN TEVERINA

EXTENSION OF THE VINEYARDS

15 HA

ALTITUDE

300 METERS ABOVE SEA LEVEL

SOIL

SEDIMENTARY, CALCAREOUS AND

CLAY

VINE TRAINING METHOD

SPUR PRUNED

VINE DENSITY

4.200 PER HA

AVERAGE AGE OF THE VINES

16 YEARS



MERLOT

LAZIO

INDICAZIONE
GEOGRAFICA
PROTETTA

HARVESTING TIME

FIRST WEEK OF SEPTEMBER

VINIFICATION

MACERATION IN THE SKINS FOR 10 DAYS

WITH LOTS OF HAND PRESSINGS. WINE

EXTRACTION 15%

ALCOHOLIC FERMENTATION

IN STAINLESS STEEL

MALOLACTIC FERMENTATION

TOTALLY CARRIED OUT IN BARRIQUES

AGING

IN NEVER AND ALLIER BARRIQUES FOR 9

MONTHS

ALCOHOL

14,75%

TOTAL ACIDITY

5,00 GR/LT

DRY EXTRACT

33,5 GR/LT

PH

3.68

THE GRAPES AND THE VINEYARDS

Following the repetitive ability of the Merlot grape variety to adapt to the particular conditions of our hills, we have selected the best area for producing a rich wine in the structure but also pleasant to drink, with soft and sweet tannins.

THE VINIFICATION

The grapes harvested by hand and taken to the cellar are selected by hand and sent for fermentation in stainless steel tanks. After a 20% drain, fermentation begins, during which the management of pumping over and delestage is particularly careful and aimed at obtaining a fruity and fresh wine, 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.

IL VINO

Intense ruby red with violet reflections. Blackberry jam and sour cherry compote, followed by hints of licorice, dark chocolate and cardamom, with a hint of porcini mushrooms. The medium to full bodied palate gives great intensity of juicy black fruit with soft rounded tannins balanced by excellent freshness. Long and savory finish.