

COTARELLA



TENUTA
MONTIANO
LAZIO
SODALE 2016

GRAPES
MERLOT 100%

PRODUCTION ZONE
MONTEFIASCONE,
CASTIGLIONE IN TEVERINA

SURFACE OF THE VINEYARD
15 HA

ALTITUDE OF THE VINEYARD
300 METERS ABOVE THE SEA LEVEL

TYPE OF SOIL
SEDIMENTARY, RATHER CLAYEY AND
CALCAREOUS

TRAINING SYSTEM
SPUR CORDON

DENSITY OF VINES
4.200 PER HA

PRODUCTION PER HECTARE
50 Q.LI

YIELD OF GRAPES INTO WINE
60%

AVERAGE
15 YEARS



MERLOT
LAZIO
IGP

HARVEST TIME
FIRST DECADE OF SEPTEMBER

VINIFICATION
MACERATION ON THE SKINS FOR 18 DAYS WITH LOTS OF
HAND PRESSINGS. WINE EXTRACTION 20%

ALCOHOLIC FERMENTATION
IN STAINLESS STEEL

MALOLACTIC FERMENTATION
TOTALLY CARRIED OUT IN BARRIQUES

AGEING
IN NEVER AND TRONCAIS BARRIQUES FOR 9
MONTHS

ALCOHOLIC
14,00 %

TOTAL ACIDITY
5,10 GR/LT

DRY EXTRACT
32,60 GR/LT

PH 3,65

THE GRAPES AND THE VINEYARD

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 are harvested by hand and taken to the basement where they are selected and started to ferment in stainless steel tanks. The temperature management allows to obtain a balanced wine. At the end of the fermentation the wine is putted inside the barrel where the malolactic fermentation takes place. After that, the wine ages in barrel for 9 months.

THE WINE

The color is intense red with purple reflections. The smell comes with notes of red fruit and sweet spices that blend in a perfect balance with vanilla wood notes. The taste is round, harmonious, pleasant with endurance of good persistence and with sweet tannins.