



FAMIGLIA
Cotarella

TELLUS CHARDONNAY 2025

GRAPE VARIETY:
Chardonnay 100%

PRODUCTION AREA:
Castiglione in Teverina - VT

VINEYARD AREA:
8 ha

VINEYARD ELEVATION:
200 meters s.l.m.

TERROIR:
friable, stony soil

VINEYARD TRAINING:
spur-pruned cordon

YIELD PER HECTARE:
80 Q.li

PLANTING DENSITY:
5.000 per ha

GRAPE-TO-WINE YIELD:
65%

AVERAGE VINE AGE:
12 years



CHARDONNAY LAZIO IGP

HARVEST PERIOD:
first week of September

VINIFICATION:
cryomaceration for 4 hours at 10°C

ALCOHOLIC FERMENTATION:
in stainless steel for 15 days

ALCOHOL CONTENT:
12,70%

TOTAL ACIDITY:
6,00 gr/lit

PH:
3,24

THE GRAPE VARIETY AND VINEYARD

The vineyard, located in the municipality of Castiglione in Teverina at 200 meters a.s.l., is spur-trained cordon managed with care through the various phenological phases, yielding grapes that reach optimal ripeness.

WINEMAKING

Chardonnay was harvested during the first week of September. It was immediately subjected to cold cryomaceration and fermented at low temperature to best express its distinctive olfactory notes. The wine was subsequently kept on its lees until the moment it was prepared for bottling.

THE WINE

Color with greenish reflections. On the nose, striking notes of citrus and peach, followed by white flowers. On the palate, it is immediately fresh and pleasant, then more complex, closing with good intensity and savoriness.