



FAMIGLIA
Cotarella

TRENTANNI 2023

GRAPE VARIETY:
Merlot e Sangiovese

PRODUCTION AREA:
Montecchio - TR

VINEYARD AREA:
5 ha

VINEYARD ELEVATION:
300 meters s.l.m.

TERROIR:
Sedimentary, clay-rich

VINEYARD TRAINING:
spur-pruned cordon

YIELD PER HECTARE:
60 Q.li

PLANTING DENSITY:
6.500 per ha

GRAPE-TO-WINE YIELD:
50%

AVERAGE VINE AGE:
14 years



UMBRIA ROSSO IGP

HARVEST PERIOD:
first week of September Merlot, late
September Sangiovese

VINIFICATION:
Merlot: 16-day maceration on the skins,
with a 20% saignée.
Sangiovese: 12-day maceration on the
skins, with a 20% saignée.

ALCOHOLIC FERMENTATION:
in stainless steel

MALOLACTIC FERMENTATION:
entirely carried out in barriques

AGING:
in barriques

ALCOHOL CONTENT:
13,80%

TOTAL ACIDITY:
5,30 gr/lt

PH:
3,60

THE GRAPE VARIETY AND VINEYARD

The Merlot is grown in the municipality of Montecchio, on clay-rich, well-exposed soils that yield ripe and concentrated grapes. The Sangiovese, instead, is cultivated in the Orvieto area, on hilly clay and sandy soils, producing grapes with a well-balanced polyphenolic profile and acidity.

WINEMAKING

The grapes reach maturity at different times: the Merlot is harvested first and, after a 20% saignée, is sent to alcoholic fermentation. About two weeks later, the Sangiovese is harvested; it undergoes a 20% saignée and then ferments in stainless-steel tanks. At the end of fermentation, the wines are blended and transferred into barriques, where malolactic fermentation is also entirely carried out.

THE WINE

Deep, intense red color. On the nose, raspberry notes prevail, with light hints of violet and licorice. On the palate it is intense, round, and flavorful, closing with good balance and a present yet smooth, non-intrusive tannin.