



FAMIGLIA
Cotarella

TRENTANNI 2024

GRAPE VARIETY

Merlot 50% Sangiovese 50%

PRODUCTION AREA:

Montecchio - TR

EXTENSION OF THE VINEYARDS:

5 ha

ALTITUDE:

300 meters above sea level

SOIL:

Sedimentary, Calcareous and Clay

VINE TRAINING METHOD:

cordon trained and spur pruned

VINE DENSITY:

6.500 per ha

PRODUCTION PER HECTAR:

60 Q.li

GRAPE TO WINE RATIO:

50%

AVERAGE AGE OF THE VINES:

14 years



UMBRIA ROSSO IGP

HARVESTING PERIOD:

first week of september for merlot,
end of september for sangiovese

VINIFICATION:

maceration on the skins for 16 days,
20% draw off for merlot
maceration on the skins for 12 days,
20% draw off for sangiovese

ALCOHOLIC FERMENTATION:

in stainless steel tanks

MALOLACTIC FERMENTATION:

completed entirely in barriques

AGING:

in barrique

ALCOHOL CONTENT:

13,85%

TOTAL ACIDITY:

5,20 gr/l

PH:

3,58

THE GRAPE AND THE VINEYARD

Our merlot vines grow in Montecchio on clay soil where sunlight exposure and climate allow for perfect ripening. Our sangiovese vines grow in the areas surrounding Orvieto, on sedimentary, calcareous and clay soil from which we obtain well balanced fruit.

VINIFICATION

The two grape varieties reach perfect ripeness at different times. Merlot is harvested first, and after a 20% draw off, the alcoholic fermentation begins. After two weeks, Sangiovese is harvested, and after a 20% draw off, is fermented in stainless steel tanks. After the alcoholic fermentation is completed, the wines are blended and placed in barriques, where the malolactic fermentation and aging process are completed.

TASTE PROFILE

Deep ruby red. The nose opens with notes of red fruit, a touch of liquorice, and withered violet. On the palate, it is fleshy, well-structured, and with a fine texture. It finishes with personality and good persistence.