



FAMIGLIA
Cotarella

TELLUS CHARDONNAY 2023

GRAPE VARIETY:

Chardonnay 100%

PRODUCTION AREA:

Lazio - Castiglione in Teverina

EXTENSION OF THE VINEYARDS:

8 ha

ALTITUDE:

200 meters above sea level

SOIL:

friable, skeletal-rich soil

TRAINING SYSTEM:

spur cordon

VINE DENSITY :

5,000 per hectare

PRODUCTION PER HECTARE:

80 q.li

GRAPE YIELD IN WINE:

65%

AVERAGE AGE OF VINES:

10 years



CHARDONNAY LAZIO IGP

HARVEST TIME:

first week of September

VINIFICATION:

cold maceration on the skins for 7 hours at 10°C

ALCHOL FERMENTATION:

in stainless steel tanks for 15 days

ALCOHOL:

13,31%

TOTAL ACIDITY:

5,91 gr/l

PH:

3,25

GRAPE VARIETY AND VINEYARDS

The vineyard, situated in the municipality of Castiglione in Teverina at an altitude of 200 meters above sea level, is led using the spurred cordon system and is carefully managed during the various phenological phases. This ensures that the grapes reach optimal ripeness.

VINIFICATION

The Chardonnay grapes are harvested during the first week of September. Grapes are cold macerated and fermented at very low temperature to fully express its unique aromatic characteristics. The wine is then kept on its lees until it is ready for bottling.

THE WINE

The wine is pale straw yellow in color with subtle green reflections. At the nose it is inviting and expressive, offering vibrant notes of fresh citrus and delicate white flowers. On the palate, it is smooth and well-balanced, with a pleasant crisp acidity.