



FAMIGLIA
Cotarella

TELLUS ROSE' DI SYRAH 2023

GRAPE VARIETY:

Syrah 91%, Aleatico 9%

PRODUCTION AREA:

Lazio

EXTENSION OF THE VINEYARDS:

4 ha

ALTITUDE:

300 meters above sea level

SOIL:

sandy, medium texture

TRAINING SYSTEM:

spur cordon

VINE DENSITY :

5,000 per hectare

PRODUCTION PER HECTARE:

85 q.li

GRAPE YIELD IN WINE:

65%

AVERAGE AGE OF VINES:

16 years



ROSATO LAZIO IGP

HARVEST TIME:

first ten days of September for Syrah,
and first days of October for Aleatico

VINIFICATION:

cold maceration on the skins for 1
hour at 10°C

ALCHOL FERMENTATION:

in stainless steel tanks for 10 days

MALOLACTIC FERMENTATION:

not carried out

AGING:

In bottle

ALCOHOL:

12,14%

TOTAL ACIDITY:

5,95 gr/l

PH:

3,21

GRAPE VARIETY AND VINEYARDS

From the Syrah vineyards that have long produced our Tellus red wine, we select grapes that offer exceptional freshness and are particularly well-suited for rosé winemaking. Complementing the Syrah is Aleatico, a distinctively aromatic grape traditional to our area.

VINIFICATION

The grapes, harvested separately and at different times, arrive at the winery in the early morning. They are cooled at 10°C and undergo a brief cold maceration lasting about an hour. The resulting must is then fermented in stainless steel at a temperature of 14-15°C. The wine remains on the lees for about three months.

THE WINE

Pale pink in color. On the nose, it reveals distinct aromas of wild strawberry, red rose and cherry. On the palate, it is lively and vibrant, with a bright, tangy acidity that leads into a rich, savory finish.