



FAMIGLIA
Cotarella

TELLUS ROSE' DI SYRAH 2025

GRAPE VARIETY:

Syrah and Aleatico

PRODUCTION AREA:

Lazio Region

EXTENSION OF THE VINEYARDS:

4 ha

ALTITUDE:

300 meters above sea level

SOIL:

sandy, medium texture

FARMING SYSTEM:

cordon spurred

PRODUCTION PER HECTARE:

85 q.li

VINE DENSITY:

5.000 per hectare

GRAPE YIELD IN WINE:

65%

AVERAGE AGE OF VINES:

18 years



ROSATO LAZIO IGP

HARVEST TIME:

first two weeks of September for the Syrah

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:

12,20%

TOTAL ACIDITY:

6,25 gr/lt

PH:

3,26

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, 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

The wine shows a pink colour with violet hues. On the nose, floral notes are perceived—particularly rose—followed by fruity sensations of strawberry and blueberry. On the palate, it is pleasant and easy-drinking, with a fresh, tangy finish.