

COTARELLA



FATTORIA TELLUS
LAZIO
TELLUS SYRAH 2022

GRAPES
SYRAH 100%

PRODUCTION ZONE
CASTIGLIONE IN TEVERINA

SURFACE OF THE VINEYARD
20 HA

ALTITUDE OF THE VINEYARD
300 METERS ABOVE SEA LEVEL

TYPE OF SOIL
SANDY, MEDIUM TEXTURE

TRAINING SYSTEM
SPUR CORDON

DENSITY OF VINES
5.000 PER HA

PRODUCTION PER HECTARE
7500 KG

YIELD OF GRAPES INTO WINE
65%

AVERAGE AGE OF VINES
13 YEARS



LAZIO SYRAH
IGP

HARVEST TIME
SECOND WEEK OF SEPTEMBER

VINIFICATION
MACERATION ON SKINS

ALCOHOLIC FERMENTATION
IN STAINLESS STEEL TANKS FOR 14 DAYS

MALOLACTIC FERMENTATION
TOTALLY CARRIED OUT

ALCOHOLIC
13,90%

TOTAL ACIDITY
5,25 GR/LT

PH
3,48

THE GRAPE AND THE VINEYARD

In order to obtain a wine that would best represent the great potential of the vineyard Lazio, we decided to focus our attention to the Syrah variety.

The treatment of individual plants, with particular reference to the training system and to a limited production, it allows us to obtain grapes of great balance in terms of sugar, as well as in terms of a phenolic point of view.

THE VINIFICATION

After harvesting and crushing the grapes they are taken to a pre-cold maceration for 4 or 5 days at a temperature of 18-20°C. This technique brings out the best features of the natural freshness and fragrance of the fruits.

Then the fermentation continues at a temperature of 25-27°C. After the alcoholic fermentation, the wine is placed in oak barrels where the malolactic fermentation occurs.

THE WINE

A wine with an intense color and violet reflections, on the nose its scent is enhanced by hints of fresh fruit, cherry with spicy notes that blend with great balance and elegance to those of sweet and vanilla expressed from the wood. The taste is enveloping, silky, with soft tannins, with rich and persistent ending.