

# COTARELLA



TENUTA MONTIANO  
FERENTANO 2007

LAZIO  
INDICAZIONE  
GEOGRAFICA  
PROTETTA

## GRAPES

ROSCETTO 100%

## PRODUCTION ZONE

MONTEFIASCONE

## SURFACE OF THE VINEYARD

6 HA

## ALTITUDE OF THE VINEYARD

300 METRES ON THE SEA LEVEL

## TYPE OF SOIL

CRUMBLY, RICH IN PEBBLES

## TRAINING SYSTEM

SPUR CORDON

## DENSITY OF VINES

4.200 PER HA

## PRODUCTION PER HECTAR

5.500 KG

## YIELD OF GRAPES INTO WINE

55%

## AVERAGE AGE OF VINES

16 YEARS

## HARVEST TIME

FROM 28 SEPTEMBER TO 15 OCTOBER

## VINIFICATION

CRIOMACERATION FOR 8

HOURS AT 8°C

ALCOHOLIC FERMENTATION

IN BARRIQUES

MALOLACTIC FEMENTATION

CARRIED OUT

AGEING

IN BARRIQUES FOR 4 MOUNTHS, THEN IN

BOTTLES

ALCOHOLIC

13,50 %

TOTAL ACIDITY

5,60 GR/LT

SUGARS

28,50 GR/LT

PH

3,60



## THE GRAPES AND THE VINEYARD

This label represents the way Famiglia Cotarella has taken to increase the value of Roschetto, an ancient indigenous variety of the territory of Monte-fiascone. This grape with small compact bunches, having a low yield, can offer a full bodied wine with great extracts. Thanks to its good sugar content and acidity ratio and its peculiar aromatic notes provided, it is grown and vinified properly.

## THE VINIFICATION

The selected grapes are exposed to cryomaceration which exalt the Roschetto varietal characteristics.

The first step of the alcoholic fermentation is carried out in steel vats at a temperature of 13-15°C.

The second part of the alcoholic and malolactic fermentations takes place in barrique where the wine continues to evolve for 4 months.

## THE WINE

On the nose it presents a rich range of olfactory sensations going from banana to pineapple, from vegetal to vanilla scents. The taste is assertive, rich, soft and full with an excellent long lingering finish.