

COTARELLA



TENUTA MARCILIANO
UMBRIA
MARCILIANO 2013

GRAPES

CABERNET SAUVIGNON 70%,

CABERNET FRANC 30%

PRODUCTION ZONE

MONTECCHIO

SURFACE OF THE VINEYARD

12 HA

ALTITUDE OF THE VINEYARD

350 METRES ABOVE THE SEA LEVEL

TYPE OF SOIL

SEDIMENTARY, RATHER CALCAREOUS

TRAINING SYSTEM

SPUR CORDON

DENSITY OF VINES

7.000 PER HA

PRODUCTION PER HECTARE

4.000 KG

YIELD OF GRAPES INTO WINE

50%

AVERAGE AGE OF VINES

12 YEARS



UMBRIA
INDICAZIONE
GEOGRAFICA
PROTETTA
RED WINE 2013

HARVEST TIME

FIRST WEEK OF SEPTEMBER CABERNET FRANC,

THIRD WEEK OF SEPTEMBER CABERNET

SAUVIGNON

VINIFICATION

MACERATION ON THE SKINS FOR 14 DAYS,

WITH LOST

OF HAND PRESSINGS. MUST EXTRACTION 25%

ALCOHOLIC FERMENTATION

IN STAINLESS STEEL

MALOLACTIC FERMENTATION

TOTALLY CARRIED OUT IN

BARRIQUE

AGEING

IN NEVER AND TRONCAIS

BARRIQUES FOR

18 MONTHS

ALCOHOLIC

14,60%

TOTAL ACIDITY

5,00 GR/LT

SUGARS

39,00 GR/LT

PH

3,78

THE GRAPES AND THE VINEYARD

In our estate we have singled out and selected a plot having the ideal characteristics as to exposure and composition of the soil for the production of a great unblended Cabernet Sauvignon.

THE VINIFICATION

The techniques in the vineyard and the green harvest are focused on reducing the production of grapes to 0,57 kilos per vine.

We selected one by one all the grapes that we pick before starting the vinification. During this process 20% of the must is extracted and the rest goes through a long maceration which extends beyond the fermentation itself.

THE WINE

The distinctive of Cabernet Sauvignon are clearly expressed especially when every single aspect, soil, climate and technology, helps enhancing them. The wine has a deep colour, a complex and warm bouquet with hints of ripe blackberries.

Its taste is ample and spicy with assertive yet graceful tannins.