

# COTARELLA



TENUTA MONTIANO  
LAZIO  
PASSIRÒ 2017

LAZIO  
INDICAZIONE  
GEOGRAFICA  
PROTETTA

## GRAPES

ROSCETTO 100%

## PRODUCTION ZONE

MONTEFIASCONE

## SURFACE OF THE VINEYARD

3 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 HECTARE

2,500 KG

## YIELD OF GRAPES INTO WINE

19%

## AVERAGE AGE OF BINES

15 YEARS

## HARVEST TIME

THIRD DECADE OF SEPTEMBER

## ALCOHOLIC

12,75%

## TOTAL ACIDITY

6,20 GR/LT

## DRY EXTRACT

46,00 GR/LT

## SUGARS

177 GR/LT

## PH

3,75



## THE GRAPES AND THE VINEYARD

From quite a young vineyard, cultivated following the most modern technologies and located on top of the hills surrounding the Lake of Bolsena, we achieve perfect grapes to be air dried.

## THE WINE

Exotic fruit sensation on the nose, its taste is creamy, full bodied and harmonious. Long lingering finish with honey notes.

## THE VINIFICATION

The fruit is air dried in a special room to facilitate the development of Botrytis (noble rot) so that by press time 45% to 60% of the bunches have been affected.

The bunches are inspected and the dried out grapes are individually removed. The whole bunches are pressed using a manually operated hydraulic press without being destemmed. The fermentation takes place in "neutral" 500 liter tonneaux (fifth pass), the same barrels in which the wine remains to age on its lees for further 12 months.