

# COTARELLA



TENUTA MARCILIANO  
UMBRIA  
RC2 2009

## GRAPES

SAGRANTINO 100%

## PRODUCTION ZONE

GUALDO CATTANEO (PG)

## SURFACE OF THE VINEYARD

3 HA

## ALTITUDE OF THE VINEYARD

300 METRES ABOVE THE SEA LEVEL

## TYPE OF SOIL

TOUGH, RATHER CLAYEY AND RICH IN

BROWN COAL

## TRAINING SYSTEM

SPUR CORDON

## DENSITY OF VINES

3.500 PER HA

## PRODUCTION PER HA

4.000 KG

## YIELD OF GRAPES INTO WINE

55%

## AVERAGE AGE OF VINES

15 YEARS

## HARVEST TIME

AT THE BEGINNING OF OCTOBER



SAGRANTINO DI  
MONTEFALCO  
DOCG

## VINIFICATION

COLD PRE-MACERATION, FERMENTATION AT CONTROLLED TEMPERATURE WITH RARE AND SOFT PUMPING. FERMENTATION OF MUST ENDS WITHOUT ANY CONTACTS WITH THE SKINS IN ORDER TO EXALT ONLY THE NOBLE TANNINS.

## ALCOHOLIC FERMENTATION

IN STAINLESS STEEL FOR 14 DAYS

## MALOLACTIC FERMENTATION

TOTALLY CARRIED OUT

## AGEING

IN NEW FRENCH OAK BARRELS FOR 24 MONTHS

## ALCOHOLIC

14,70%

## TOTAL ACIDITY

5,70 GR/LT

## SUGARS

34,00 GR/LT

## PH

3,60

## THE GRAPES AND THE VINEYARD

The grape Sagrantino, always grown in the Montefalco Area, is the indigenous varietal which best represents the image of the Azienda Vinicola Falesco in the world. The peculiar adaptation of this varietal to the hills surrounding Gualdo Cattaneo makes possible to obtain great character wines.

## THE VINIFICATION

The grapes, just after the crushing, remain in pre-maceration for 48 hours at a temperature of 18°C. During this operation the aromatic skill, typical of Sagrantino, gets set to the wine. Subsequently, during the fermentation of which the last step occurs without any contacts with the skins, a few soft pumping over are done in order to exalt only the noble tannins.

The wine achieved is moved into 30 HL barrels where the malolactic fermentation is carried out.

## THE WINE

Intense ruby red in colour with bright reflexes. On the nose scents of red fruit from blackberry to ripen plum. The ageing in oak contributes to enrich this wine in terms of balance and elegance. To be served at 16-18 C° in large balloons to accompany any dish of the best Umbrian tradition.