

COTARELLA



TENUTA MONTIANO
SOENTE 2016

LAZIO
INDICAZIONE
GEOGRAFICA
PROTETTA

GRAPES

VIOGNIER 100%

PRODUCTION ZONE

REGIONE LAZIO

SURFACE OF THE VINEYARD

5 HA

ALTITUDE OF THE VINEYARD

300 METRES ABOVE THE SEA LEVEL

TYPE OF SOIL

CRUMBLY, RICH IN PEBBLES

TRAINING SYSTEM

GUYOT

DENSITY OF VINES

4.500 PER HA

PRODUCTION PER HECTARE

6.500 KG

YIELD OF GRAPES INTO WINE

55%

AVERAGE AGE OF VINES

8 YEARS



HARVEST TIME

EARLY SEPTEMBER

VINIFICATION

CRIMACERATION AT 10°C FOR 5 HOURS

ALCOHOLIC FERMENTATION

IN STAINLESS STEEL AT 13-15°C

MALOLACTIC FERMENTATION

NOT CARRIED OUT

AGEING

IN BOTTLES FOR 4 MONTHS

ALCOHOLIC

13,58%

TOTAL ACIDITY

5,90 GR/LT

DRY EXTRACT

23,21 GR/LT

PH

3,33

THE GRAPES AND THE VINEYARD

100% Viognier. All the different agronomic operations are aimed at obtaining balanced grapes that can give fresh, savory and tasty wines.

THE VINIFICATION

The grapes are subjected to cryomaceration and subsequently fermented at a temperature between 13° and 15° C in order to enhance the several aromatic features typical of Soente.

THE WINE

Yellow with greenish reflexes announcing the fresh character of this wine of great impact on the nose with notes of citrus and white flowers. The state is fruity with a persistent and savory final.