

COTARELLA



TENUTA MONTIANO
LAZIO
METODO CLASSICO
BRUT

QUALITY SPARKLING WINE

GRAPES

ROSSETTO

PRODUCTION ZONE

MONTEFIASCONI

SURFACE OF THE VINEYARD

2 HA

ALTITUDE OF THE VINEYARD

300 METERS ON THE SEA LEVEL

TYPE OF SOIL

VOLCANIC ORIGIN

TRAINING SYSTEM

SPUR CORDON

DENSITY OF VINES

4.200 PER HA

AVERAGE AGE OF VINES

15 YEARS



VINIFICATION

SOFT PRESS

ALCOHOLIC FERMENTATION

IN STAINLESS STEEL AT 13-15°C

MATURATION

DRAUGHT IN THE SPRING SUBSEQUENT
TO YEAR OF HARVEST. AGING ON THE
YEASTS FOR 36 MONTHS.

ALCOHOLIC

12,50 %

TOTAL ACIDITY

6,60 GR/LT

PH

3,20

THE GRAPES AND THE VINEYARD

Rossetto, typical grape of the area surrounding Montefiascone, has been showing its peculiar skills as an important varietal representative of its territory and origin. The aroma and the typical acidity of this grape are the perfect match for the achievement of a sparkling wine Metodo Classico.

THE VINIFICATION

The grapes, just after the harvest are carried in boxes to the winery and put in the press with the entire bunch. Only a 45% of the wine, the part called "flower" (in other words "the best part") is destined to fermentation which occurs in stainless steel at 13-15°C. After the "draught", the wine gets aged for 36 months on its own yeasts.

THE WINE

Straw-yellow with golden reflex, this wine is fragrant and intense on the nose.

The floral sensations connect in a perfect harmony to yeasts' hints and bread crust. Clean, full-bodied, extremely elegant and complex by taste, with a bitter and persistent final.