

COTARELLA



TENUTA MARCILIANO
UMBRIA
METODO CLASSICO ROSÉ

SPARKLING WINE

GRAPES
PINOT NERO
PRODUCTION ZONE
MONTECCHIO
SURFACE OF THE VINEYARD
2 HA
ALTITUDE OF THE VINEYARD
450 METRES ABOVE THE SEA
LEVEL
TYPE OF SOIL
CLAYEY
TRAINING SYSTEM
SPUR CORDON
DENSITY OF VINES
6.000 PER HA
AVERAGE AGE OF VINES
5 YEARS



HARVEST TIME
LAST WEEK OF AUGUST
ALCOHOLIC
FERMENTATION
IN STAINLESS STEEL
MALOLACTIC
FERMENTATION
PARTIALLY CARRIED OUT
AGEING
IN BOTTLE FOR 18
MONTHS ON YEASTS
ALCOHOLIC
12,50%
TOTAL ACIDITY
6,70 GR/LT
PH
3,20

THE GRAPES AND THE VINEYARD

On the highest nearby our winery in Montecchio, at 450 mt above the sea level, we have been growing pinot noir grapes from which we get our Brut Rosé.

The special exposition and the quality of our vineyards give us the opportunity to obtain grapes with a perfect sugar-acidity balance that exalt the variety skills.

THE VINIFICATION

The grapes get a cold vinification and then a maceration on the skin for 36 hours in order to obtain the "onion skin" tinge together with the typical aroma of this varietal.

The wine achieved does a second fermentation in bottle and then is left in contact with yeasts for further 18 months.

THE WINE

The perlage results thin-light but very persistent. The perfume is reach with a rose petal and wild strawberries scent. The taste is fresh, good structure and thickness, sapid with a silky indulging final.