

COTARELLA



EST!EST!!EST!!! DI
MONTEFIASCONE
LAZIO
POGGIO DEI GELSI 2021

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DI MONTEFIASCONE
DOP

GRAPE VARIETY

ROSCETTO, TREBBIANO, MALVASIA

EXTENSION OF THE VINEYARDS

20 HA (49 ACRES)

ALTITUDE

400 METERS (1.300 FEET) ABOVE
SEA LEVEL

SOIL

FRIABLE, RICH IN VERY FINE
GRAVEL

VINE TRAINING METHOD

ROD AND SPUR PRUNING

VINE DENSITY

5.000 PER HA (2.000 PER ACRE)

PRODUCTION PER HECTAR

7.000 KG (6.250 LBS PER ACRE)

GRAPE TO WINE RATIO

60%

AVERAGE AGE OF THE VINES

16 YEARS



HARVESTING PERIOD

END OF SEPTEMBER

VINIFICATION

COLD MACERATION ON THE SKINS FOR 6 HOURS
AT 10°C FOR THE ROSCETTO GRAPE VARIETY.

ALCOHOLIC FERMENTATION

IN STAINLESS STEEL AT A TEMPERATURE OF 13-
15°C

MALOLACTIC FERMENTATION

NOT PERFORMED

AGING

IN BOTTLE

ALCOHOL CONTENT

12,75%

TOTAL ACIDITY

5,80 GR/LT

DRY EXTRACT

25,50 GR/LT

PH 3,38

THE GRAPE AND THE VINEYARD

For the production of Poggio dei Gelsi, we have selected some of the finest grapes from selected vineyards in the area around Lake Bolsena. Our careful attention to detail in all vineyards operations, from dormant pruning to cluster thinning, allows us to obtain grapes with an excellent ratio of quality to quantity. Harvesting activities normally take place during the last week of September.

VINIFICATION

Each grape variety is fermented separately. The must, after a very delicate pressing, is transferred to stainless steel tanks. Alcoholic fermentation begins due to the presence of natural yeasts at a temperature of 13-15°C.

These methods are geared towards achieving a wine that maximizes the fragrances and aromatic compounds characteristic of these particular grape varieties.

TASTE PROFILE

Very direct on the nose, with notes of apricot and yellow peach with a hint of chamomile. On the palate, the wine is tasty and has great balance between its richness and acidity. The finish is complex and pleasant.