

# COTARELLA



TENUTA  
MONTIANO  
LAZIO  
SODALE 2017

## GRAPES

MERLOT 100%

## PRODUCTION ZONE

CASTIGLIONE IN TEVERINA

## SURFACE OF THE VINEYARD

15 HA

## ALTITUDE OF THE VINEYARD

300 METERS ABOVE THE SEA LEVEL

## TYPE OF SOIL

SEDIMENTARY, RATHER CLAYEY AND  
CALCAREOUS

## TRAINING SYSTEM

SPUR CORDON

## DENSITY OF VINES

4.200 PER HA

## AVERAGE AGE OF VINES

15 YEARS



MERLOT  
LAZIO  
IGP

## HARVEST TIME

FIRST DECADE OF SEPTEMBER

## VINIFICATION

MACERATION ON THE SKINS FOR 12 DAYS  
WITH LOTS OF HAND PRESSINGS. WINE  
EXTRACTION 15%

## ALCOHOLIC FERMENTATION

IN STAINLESS STEEL

## MALOLACTIC FERMENTATION

TOTALLY CARRIED OUT IN BARRIQUES

## AGEING

IN NEVER AND TRONCAIS BARRIQUES

## ALCOHOLIC

14,20 %

## TOTAL ACIDITY

5,05 GR/LT

## DRY EXTRACT

32,80 GR/LT

## PH

3,68

## THE GRAPES AND THE VINEYARD

Following the repetitive ability of the Merlot grape variety to adapt to the particular conditions of our hills, we have selected the best area for producing a rich wine in the structure but also pleasant to drink, with soft and sweet tannins.

## THE VINIFICATION

The grapes are harvested by hand and taken to the basement where they are selected and started to ferment in stainless steel tanks. The temperature management allows to obtain a balanced wine. At the end of the fermentation the wine is putted inside the barrel where the malolactic fermentation takes place. After that, the wine ages in barrel for 9 months.

## THE WINE

The color is intense red with purple reflections. The smell comes with notes of red fruit and sweet spices that blend in a perfect balance with vanilla wood notes. The taste is round, harmonious, pleasant with endurance of good persistence and with sweet tannins.