

COTARELLA



TENUTA MONTIANO
LAZIO
SOENTE 2019

VIOGNER LAZIO
INDICAZIONE
GEOGRAFICA
PROTETTA

THE GRAPES
VIOGNIER 100%

PRODUCTION ZONE
REGIONE LAZIO

SURFACE OF THE VINEYARD
2 HA

ALTITUDE OF THE VINEYARD
300 METRES ABOVE SEA LEVEL

TYPE OF SOIL
CRUMBLY, RICH IN PEBBLES

TRAINING SYSTEM
GUYOT

DENSITY OF THE VINES
4.500 PER HA

AVERAGE AGE OF VINES
9 YEARS



HARVEST TIME
FIRST WEEK OF SEPTEMBER

VINIFICATION
CRYO-MACERATION FOR 5 HOURS AT
10°C

ALCOHOLIC FERMENTATION
IN STAINLESS STEEL TANKS
AT 13-15°C

MALOLACTIC FERMENTATION
NOT CARRIED OUT

AGEING
IN BOTTLES FOR 4 MONTHS

ALCOHOL
13,00%

TOTAL ACIDITY
5,90 GR/LT

DRY EXTRACT
23,50GR/LT

PH.
3,31

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 taste is fruity with a persistent and savory final.