



FAMIGLIA
Cotarella

SORELLE 2025

GRAPE VARIETY:

Merlot 90% and Aleatico 10%

PRODUCTION AREA

Castiglione in Teverina, Bolsena

VINEYARD AREA:

2 ha

VINEYARD ELEVATION:

250 meters s.l.m.

TERROIR:

sandy soils of volcanic origin

VINEYARD TRAINING:

spur-pruned cordon and guyot

PLANTING DENSITY:

5.000 per ha

AVERAGE VINE AGE:

8 years



ROSATO LAZIO IGP

HARVEST PERIOD:

early September for Merlot, and the third week of September for Aleatico

VINIFICATION:

cold maceration for 2 hours at 10°C on Merlot, and for 1 hour at 10°C on Aleatico.

ALCOHOLIC FERMENTATION:

in stainless steel for 12 days

MALOLACTIC FERMENTATION:

not performed

AGING:

in bottle

ALCOHOL CONTENT:

12.30%

TOTAL ACIDITY:

6.20 gr/lt

PH:

3.30

THE GRAPE VARIETY AND VINEYARD

From the younger Merlot vineyards and from the historic Aleatico parcel, all located in the Tuscia area, we obtain the grapes destined for the production of this rosé wine. Great care is taken in harvesting the fruit at the moment when the sugar-acidity balance reaches the desired equilibrium.

WINEMAKING

The grapes, vinified at different times, were destemmed and then left to rest inside the press for two hours at 10°C. This allowed the aromas to be stabilized and their varietal characteristics to be fully enhanced. After the end of alcoholic fermentation, the wine remains in stainless steel on its fine lees. The blend is then assembled.

THE WINE

A delicate, luminous pale-pink hue. On the nose, elegant notes of fresh strawberry, small red berries and subtle hints of rose emerge. On the palate, it is firm, flavorful and well-balanced, supported by a pleasant freshness that enhances its finesse and drinkability. It closes with an elegant, harmonious and persistent finish.