



FAMIGLIA
Cotarella

IL PUNTO

GRAPE VARIETY:
100% Sauvignon Blanc

PRODUCTION AREA:
Lazio Region - Castiglione in Teverina

EXTENSION OF THE VINEYARD:
1 ha

ALTITUDE:
200 meters above sea level

TYPE OF SOIL:
Crumbly, volcanic

TRAINING SYSTEM:
Guyot

VINE DENSITY:
4,200 per ha

AVERAGE AGE OF THE VINES:
5 years

HARVEST PERIOD:
First week of September



LAZIO IGP 2023

VINIFICATION:
In reduction with cooling of the grapes

ALCOHOLIC FERMENTATION:
In stainless steel tanks at 14-16 C°

MALOLACTIC FERMENTATION:
Not performed

AGING:
50% of the wine steel in stainless steel
& 50% of the wine in oak for 6 months

ALCOHOL CONTENT:
13,35%

TOTAL ACIDITY:
6,40 g/L

DRY EXTRACT:
24,5 g/L

PH:
3,30

THE GRAPE AND THE VINEYARD

In our vineyards in Castiglione in Teverina, we grow Sauvignon from which we obtain Il Punto. The soils are generally stony and partly volcanic; the vines are trained using the Guyot system.

VINIFICATION

The grapes were harvested by hand, then cooled and subsequently sent to the press. The must obtained from the free-run juice was then transferred to a stainless steel tank where it fermented at a temperature between 16 and 18 C. After alcoholic fermentation, half of the wine was aged in oak barriques and the other half in stainless steel for a period of about 6 months.

THE WINE

Straw-yellow color of medium intensity. The nose is rich in fruity sensations with notes of kiwi, pineapple along with grapefruit and candied citron. On the palate it is a balanced wine, of great elegance and good fragrance with a very flavorful and persistent finish.