



FAMIGLIA
Cotarella

TELLUS SYRAH

GRAPE VARIETY:

100% Syrah

PRODUCTION AREA:

Castiglione in Teverina

EXTENSION OF THE VINEYARD:

20 ha

ALTITUDE:

300 meters above sea level

TYPE OF SOIL:

Sandy, medium texture

TRAINING SYSTEM:

Cordon spur-pruned

VINE DENSITY:

5,000 per ha

AVERAGE AGE OF THE VINES:

13 years



LAZIO IGP 2023

HARVEST PERIOD:

Second week of September

VINIFICATION:

Maceration on the skins

ALCOHOLIC FERMENTATION:

In stainless steel for 14 days

MALOLACTIC FERMENTATION:

Completed

ALCOHOL CONTENT:

13,40%

TOTAL ACIDITY:

5,10 g/L

DRY EXTRACT:

33,00 g/L

PH:

3,62

THE GRAPE AND THE VINEYARD

With the goal of obtaining a wine that could best represent the great potential of the Lazio vineyard, we decided to focus our attention on the Syrah variety. The care of the individual plants, with particular reference to the training system and the containment of production, allows us to obtain grapes of great balance, both from a sugar and a phenolic point of view.

VINIFICATION

Immediately after harvesting and subsequent pressing, the grapes start a cold pre-maceration phase for 4 or 5 days at a temperature of 18-20 C°.

This technique best enhances the natural characteristic of freshness and fragrance of the fruit. Subsequently, fermentation continues at a temperature of 25-27 C°. Once alcoholic fermentation is complete, the wine is put into wood where it undergoes malolactic fermentation.

THE WINE

Intense and brilliant ruby red. The Tellus Syrah 2023 offers a combination of blackberry, cherries, and spices along with notes of leather and white pepper. In the mouth, it presents a great balance between fresh acidity and a medium structure. The tannins are sweet, with excellent concentration of fruits like mulberry and sour cherry. The finish remains savory and mineral, also characterized by a surprising length.