



FAMIGLIA
Cotarella

METODO CLASSICO BRUT

GRAPE VARIETY:
Rossetto 100%

PRODUCTION AREA:
Montefiascone e Castiglione in Teverina

EXTENSION OF THE VINEYARD:
1 ha

ALTITUDE:
250 meters above sea level

SOIL TYPE:
calcareous

VINE TRAINING METHOD:
Guyot

VINE DENSITY:
4.200 per ha

PRODUCTION PER HA:
8.000 kg

GRAPE TO WINE RATIO:
45%



DOSAGGIO ZERO

AVERAGE AGE OF THE VINES:
10 years old

VINIFICATION:
soft press

ALCOHOLIC FERMENTATION:
in stainless steel tanks at a
temperature of 13-15°C

AGING:
Tirage is performed in the spring after
harvest. 36 months on the lees.
Following disgorgement the bottles
rest in the cellar for 4 months

ALCOHOL CONTENT:
12,36%

TOTAL ACIDITY:
6,4 g/L

PH:
3,22

THE GRAPE AND THE VINEYARD

The Rossetto grape, typical of the Alta Tuscia region, has proven over time to possess certain unique characteristics that make it a significant and representative vine of its territory and origin. Its aromatic quality and distinctive acidity are particularly well-suited for a sparkling wine production using the traditional method (Metodo Classico).

VINIFICATION

Immediately after being harvested into crates, the grapes are transported to the cellar and placed whole-cluster into the press. Only the first 45% of the juice, known as the "flower must", is used for fermentation, which is carried out in stainless steel tanks at a temperature of 13-15 °C. Following the "tirage", the wine matures on its lees for 36 months.

TASTE PROFILE

Brilliant straw yellow, with delicate golden reflections. The perlage is fine and persistent, a sign of careful aging on the lees. The nose is complex and refined, with notes of white flowers and ripe citrus, followed by nuances of fresh hazelnut, bread crust, and flint. The varietal imprint of the Rossetto grape emerges with a distinctive character, combining freshness and minerality. On the palate, it is tense, vertical, and incisive, with vibrant acidity and great cleanliness. The absence of dosage enhances the purity of the grape, with a long and saline finish that recalls sensations of bitter almond and chalk. This classic method sparkling wine has great identity and authenticity, capable of combining elegance with territorial power. A wine that surprises with its personality and stylistic precision.