



FAMIGLIA
Cotarella

FERENTANO 2019

GRAPE VARIETY:
100% Rossetto

PRODUCTION AREA:
Montefiascone

EXTENSION OF THE
VINEYARDS:
6 h

ALTITUDE:
300 meters above sea level

SOIL:
friable, rich in fine gravel

VINE TRAINING METHOD:
spurred cordon

VINE DENSITY :
4.200 per hectare

PRODUCTION PER HECTARE:
6.500 Kg

AVERAGE AGE OF VINES:
18 years



BIANCO LAZIO

HARVESTING PERIOD:
end of september

VINIFICATION:
cryomaceration at 10°C for 6
hours

ALCOHOLIC FERMENTATION:
in stainless steel at 13-15°C then in
barriques

MALOLACTIC FERMENTATION:
completed entirely

AGING:
in oak, then in bottle

ALCOHOL:
12,75 %

TOTAL ACIDITY:
5,90 gr/l

DRY EXTRACT:
29,4 gr/l

PH:
3,29

GRAPE VARIETY AND VINEYARDS

This label represents the journey that Famiglia Cotarella has undertaken to emphasize an ancient, local grape variety from the Montefiascone area called Rossetto. The grape has a small, compact bunch; when yields are limited and it's well cultivated and vinified, its good sugar-acidity ratio and unique aromatic vein allow it to yield a wine of great body and extract.

VINIFICATION

Once selected grapes are brought to the winery, they undergo cryomaceration treatment, which enhances the varietal characteristics. The first part of the alcoholic fermentation takes place in steel vats at a temperature of 13 – 15°C.

The second part of the alcoholic fermentation and the malolactic fermentation take place in barriques, where the wine continues its evolution.

TASTING NOTES

Straw yellow in color with light golden reflections. The nose is dominated by sensations of yellow flowers and honey, then butter and light vanilla. On the palate, it is rich, but its typical acidity makes it particularly drinkable and pleasant.