



FAMIGLIA
Cotarella

FERENTANO 2020

GRAPE VARIETY:
100% Rossetto

PRODUCTION AREA:
Montefiascone

EXTENSION OF THE
VINEYARDS:
6 h

ALTITUDE:
300 meters above sea level

SOIL:
crumbly, rich in pebbles

VINE TRAINING METHOD:
spurred cordon

VINE DENSITY :
4.200 per hectare

PRODUCTION PER HECTARE:
65 q.li

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:
undergoes

AGING:
in wood, then in bottle

ALCOHOL:
12,80 %

TOTAL ACIDITY:
5,60 gr/lt

DRY EXTRACT:
29.5 gr/lt

PH:
3,47

GRAPE VARIETY AND VINEYARDS

This label tells the story of Famiglia Cotarella's journey to revive and celebrate Rossetto, an ancient native grape variety from the Montefiascone region. Characterized by its small, compact clusters Rossetto yields modest quantities, but when carefully cultivated and expertly vinified, its ideal sugar-acidity balance and unique aromatic profile produce a wine of remarkable depth, body, and character.

VINIFICATION

Once selected, the grapes are brought to the winery and undergo a cryo-maceration process, which enhances the varietal characteristics of the Rossetto. The first part of the alcoholic fermentation takes place in stainless steel vats at a temperature of 13-15°C.

The second part of the alcoholic fermentation, along with the malolactic fermentation, takes place in barriques, where the wine continues its evolution.

THE WINE

Straw-yellow in color with light greenish reflections. On the nose, citrus notes dominate, followed by yellow flowers and a hint of vanilla. On the palate, it is intense, flavorful, and supported by its characteristic acidity.