



FAMIGLIA
Cotarella

FERENTANO 2022

GRAPE VARIETY:
Rossetto

PRODUCTION AREA:
Montefiascone

EXTENSION OF THE VINEYARD:
6 ha

ALTITUDE:
300 meters above sea level

SOIL:
friable, rich in fine gravel

VINE TRAINING METHOD:
cordon spurred

VINE DENSITY:
4.200 per ha

PRODUCTION PER HA:
6.500 Kg

AVERAGE AGE OF THE
VINES:
18 year



BIANCO LAZIO IGP

HARVEST PERIOD:
end of September

VINIFICATION:
cryomaceration for 6 hours at 10°C

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

MALOLACTIC FERMENTATION:
completed entirely

AGING:
in oak, then in bottle

ALCOHOL CONTENT:
13,00%

TOTAL ACIDITY:
5,88 G/L

PH:
3,28

THE GRAPE AND THE VINEYARD

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 greenish highlights. The nose is delicate with sweet notes of yellow flowers, vanilla, and ripe citron. The taste is initially enveloping, then the freshness is perceived, which makes the wine balanced and savory.