



FAMIGLIA
Cofarella

MARCILIANO 2020

GRAPE VARIETY:
Cabernet Sauvignon and
Cabernet Franc

PRODUCTION AREA:
Montecchio

EXTENSION OF THE VINEYARDS:
12 ha

ALTITUDE:
350 meters above sea level

SOIL:
sedimentary, calcareous and clayey

VINE TRAINING METHOD:
cordon spurred

VINE DENSITY :
7.000 per hectare

PRODUCTION PER HA:
4.000 Kg

AVERAGE AGE OF VINES:
16 years



ROSSO UMBRIA IGP

HARVEST TIME:
September 14th for Cabernet Franc,
September 23rd for Cabernet Sauvignon

VINIFICATION:
maceration on the skins for 15 days, 20%
draw off

ALCOHOLIC FERMENTATION:
in stainless steel tanks

MALOLACTIC FERMENTATION:
completed entirely

AGING:
in Never and Tronçais barriques

ALCOHOL CONTENT:
15,00%

TOTAL ACIDITY:
5,50 gr/l

DRY EXTRACT:
32,80 gr/l

PH:
3,66

GRAPE VARIETY AND VINEYARDS

Within our farm, which extends for about 280 hectares in the municipality of Montecchio, we identified and selected an area that possesses the ideal characteristics in terms of exposure, lie of the land, and soil composition for producing a great Cabernet.

VINIFICATION

The viticultural techniques used in the vineyard, including the summer thinning of the bunches, are all aimed at limiting production to between 600 and 800 grams of grapes per plant. The bunches are individually selected by expert eyes and hands before the start of vinification. The process involves, among other steps, a 20% draw off and a long period of maceration that extends beyond the fermentation phase.

TASTING NOTES

The wine is intensely red in color. The nose immediately shows the typical note of Cabernet Franc, herbaceous and spicy, followed by the perceived depth of Cabernet Sauvignon. The palate is intense and elegant, deep and flavorful. The finish is intense and complex, with very soft tannins.