



FAMIGLIA
Cotarella

OGRA' 2017

GRAPE VARIETY:

Syrah

PRODUCTION AREA:

Castiglione in Teverina

EXTENSION OF THE VINEYARDS:

10 ha

ALTITUDE:

200 meters above sea level

SOIL:

sandy, medium soil texture

VINE TRAINING METHOD:

cordon spurred

VINE DENSITY :

5.000 per hectare

AVERAGE AGE OF VINES:

10 years



SYRAH LAZIO IGP

HARVEST TIME:

September

VINIFICATION:

maceration on the skins

ALCOHOLIC FERMENTATION:

in stainless steel tanks for 15 days

MALOLACTIC FERMENTATION:

completed entirely

AGING:

in brand new oak for 18 months

ALCOHOL CONTENT:

15,60%

TOTAL ACIDITY:

4,85 gr/l

DRY EXTRACT:

34,00 gr/l

PH:

3,75

GRAPE VARIETY AND VINEYARDS

After years of experience with Syrah in our vineyards, we selected the plots in the municipality of Castiglione in Teverina for the production of this wine. The specific location and soil composition here allow us to consistently obtain very ripe grapes with excellent phenolic richness.

VINIFICATION

The grapes are harvested by hand and brought to the cellar in plastic crates. They then undergo a meticulous manual selection process to ensure only the healthiest and ripest berries are used. After crushing, the grapes are initially subjected to cold maceration. The temperature is then raised, and the maceration continues for two days after the completion of alcoholic fermentation. Finally, the wine is transferred to French oak barriques, where it ages for 18 months.

TASTING NOTES

The wine is presented with a deep, concentrated color. The bouquet is full and inviting, showing rich notes of ripe fruit alongside distinct spicy hints and a touch of sweetness. On the palate, Ogrà 2017 is striking, warm, rich, and beautifully enveloping. It features ripe, sweet tannins, leading to a very intense and persistent finish.