



FAMIGLIA
Cotarella

RC2 2018

GRAPE VARIETY:

Sagrantino

PRODUCTION AREA:

Gualdo Cattaneo (PG)

EXTENSION OF THE VINEYARDS:

3 ha

ALTITUDE:

300 meters above sea level

SOIL:

clayey, rich in lignite

VINE TRAINING METHOD:

cordon spurred

VINE DENSITY :

3.500 per hectare

PRODUCTION PER HA:

4.000 Kg

AVERAGE AGE OF VINES:

16 years

HARVEST TIME:

beginning of October



SAGRANTINO DI MONTEFALCO D.O.C.G.

VINIFICATION:

Cold pre-maceration, temperature controlled alcoholic fermentation with very little and soft pump overs. Alcoholic fermentation is completed without skin contact to showcase only the velvety tannins

ALCOHOLIC FERMENTATION:

in stainless steel tanks for 14 days

MALOLACTIC FERMENTATION:

completed entirely

AGING:

in 30 HL oak for 24 months

ALCOHOL CONTENT:

15,00%

TOTAL ACIDITY:

5,15 gr/l

DRY EXTRACT:

31,90 gr/l

PH:

3,68

GRAPE VARIETY AND VINEYARDS

Sagrantino grapes, cultivated for centuries in the Montefalco area, are the indigenous variety that best represents Umbria's winemaking image across the globe. The particular adaptation of this grape to the hills of Gualdo Cattaneo allows us to obtain wines of great personality.

VINIFICATION

Immediately after crushing, the grapes are subjected to a pre-maceration phase for 48 hours at a temperature of 18°C, during which the Sagrantino's distinctive aromatic profile is set. Subsequently, during the fermentation (the final phase of which occurs without skin contact), we intervene with infrequent and gentle pump-overs to best highlight only the soft tannins. The wine obtained is then aged in 30 HL barrels where the malolactic fermentation also takes place.

TASTING NOTES

The color is a beautiful ruby red. The bouquet is characterized by notes of red fruit, cherry, ripe plum, and even white peaches. Aging in wood helps enrich the wine in terms of balance and elegance. On the palate, the wine is decisive, intense, and rich, with tannins that are evident but not harsh. The finish is long and persistent. This wine should be served at a temperature of 16 – 18 °C in large glasses and paired with dishes from the finest Umbrian tradition.