



FAMIGLIA
Cotarella

LAZIO
METODO CLASSICO BRUT
MILLESIMATO 2020

GRAPES:
ROSSETTO 100%

PRODUCTION ZONE:
MONTEFIAScone

EXTENSION OF THE VINEYARD:
2 HA

ALTITUDE OF THE VINEYARD:
300 METERS ON THE SEA LEVEL

TYPE OF SOIL:
OF VOLCANIC ORIGIN

TRAINING SYSTEM:
CORDON SPURRED

PRODUCTION PER HECTARE:
4.200 PER HA

YIELD OF GRAPES INTO WINE:
38%

AVERAGE AGE OF VINES
18 YEARS



LAZIO
VINO SPUMANTE DI QUALITA'

VINIFICATION:
GENTLE PRESSING.
IN STAINLESS STEEL AT 13-15°C FOR
70% OF THE WINE. THE REMAINING 30%
IS FERMENTED IN BARRIQUE.

AGING:
AGED ON THE LEES FOR 60
MONTHS. AFTER DISGORGEMENT,
THE BOTTLES REST IN THE
CELLAR FOR AN ADDITIONAL 6
MONTHS

ALCOHOL CONTENT:
12%

TOTAL ACIDITY:
6,70 gr/l

PH:
3,15

THE GRAPES AND THE 2020 VINTAGE

Not every harvest becomes a vintage wine. In 2020, late-spring rains provided vital water reserves, while a hot summer accelerated ripening. We timed the harvest with precision to preserve freshness and tension, recognizing an identity in the grapes so clear that we entrusted the Classic Method to tell the story of that single vintage.

THE VINIFICATION

Vineyard management techniques, including summer cluster thinning, are all aimed at limiting yields to between 600 and 800 grams of grapes per vine.

Clusters are individually selected by expert eyes and hands before winemaking begins. The process includes a 20% draw-off and an extended maceration period that continues past the fermentation phase.

THE WINE

Bright yellow. The nose reveals notes of citrus, white flowers, and white-fleshed fruit, accompanied by elegant hints of bread crust. The palate is crisp and precise, supported by a vibrant freshness and a subtle savory streak. The finish is long and clean, with lingering citrus and almond nuances.