

# COTARELLA



MONTIANO ESTATE  
LAZIO  
SODALE 2020

## GRAPE

MERLOT 100%

## PRODUCTION ZONE

CASTIGLIONE IN TEVERINA

## EXTENSION OF THE VINEYARDS

15 HA

## ALTITUDE

300 METERS ABOVE SEA LEVEL

## SOIL

SEDIMENTARY, CALCAREOUS AND  
CLAY

## VINE TRAINING METHOD

SPUR PRUNED

## VINE DENSITY

4.200 PER HA

## AVERAGE AGE OF THE VINES

16 YEARS



MERLOT  
LAZIO  
INDICAZIONE  
GEOGRAFICA  
PROTETTA



## HARVESTING TIME

FIRST WEEK OF SEPTEMBER

## VINIFICATION

MACERATION IN THE SKINS FOR 10 DAYS  
WITH LOTS OF HAND PRESSINGS. WINE  
EXTRACTION 15%

## ALCOHOLIC FERMENTATION

IN STAINLESS STEEL

## MALOLACTIC FERMENTATION

TOTALLY CARRIED OUT IN BARRIQUES

## AGING

IN NEVER AND ALLIER BARRIQUES FOR 9  
MONTHS

## ALCOHOL

14,75%

## TOTAL ACIDITY

5,00 GR/LT

## DRY EXTRACT

33,5 GR/LT

## PH

3.68

## THE GRAPES AND THE VINEYARDS

Following the repetitive ability of the Merlot grape variety to adapt to the particular conditions of our hills, we have selected the best area for producing a rich wine in the structure but also pleasant to drink, with soft and sweet tannins.

## THE VINIFICATION

The grapes harvested by hand and taken to the cellar are selected by hand and sent for fermentation in stainless steel tanks. After a 20% drain, fermentation begins, during which the management of pumping over and delestage is particularly careful and aimed at obtaining a fruity and fresh wine, but also intense and decisive. At the end of the fermentation, the wine is placed in barriques, where it undergoes malolactic fermentation and ages for 9 months.

## IL VINO

Intense ruby red with violet reflections. Blackberry jam and sour cherry compote, followed by hints of licorice, dark chocolate and cardamom, with a hint of porcini mushrooms. The medium to full bodied palate gives great intensity of juicy black fruit with soft rounded tannins balanced by excellent freshness. Long and savory finish.