

# COTARELLA



MARCILIANO ESTATE  
UMBRIA  
MARCILIANO 2018

## GRAPE VARIETY

CABERNET SAUVIGNON 70%

CABERNET FRANC 30%

## PRODUCTION AREA

MONTECCHIO

## EXTENSION OF THE VINEYARDS

12 HA

## ALTITUDE

350 METERS ABOVE SEA LEVEL

## SOIL

SEDIMENTARY, CALCAREOUS AND  
CLAY

## VINE TRAINING METHOD

CORDON TRAINED AND SPUR PRUNED

## VINE DENSITY

7,000 PER HA

## AVERAGE AGE OF THE VINES

15 YEARS



## ROSSO

UMBRIA

INDICAZIONE

GEOGRAFICA

PROTETTA

## HARVESTING PERIOD

SEPTEMBER 24<sup>TH</sup> FOR CABERNET FRANC

SEPTEMBER 29<sup>TH</sup> FOR CABERNET SAUVIGNON

## VINIFICATION

MACERATION OF THE SKINS FOR 12 DAYS WITH  
NUMEROUS MANUAL PUNCH DOWNS. 25% DRAW  
OFF

## ALCOHOLIC FERMENTATION

IN STAINLESS STEEL

## MALOLACTIC FERMENTATION

COMPLETED ENTIRELY IN BARRIQUES

## AGING

IN BRAND NEW ALLIER & TRONCAIS  
BARRIQUES FOR 18 MESI

## ALCOHOL CONTENT

15,00 %

## TOTAL ACIDITY

5.10 GR/LT

## DRY EXTRACT

33.50 GR/LT

## PH

3.75

## THE GRAPES AND THE VINEYARDS

In the estate that covers about 280 hectares in the municipality of Montecchio, we have identified and selected parcels that provide the exposure, position and soil composition, that are ideal for the production of a great Cabernet.

## VINIFICATION

The techniques in the vineyard, including summer thinning of the bunches, are all aimed at containing the production between 600 and 800 grams of grapes per plant. The clusters are carefully selected by expert eyes and hands before the vinification process begins which includes, among other things, 25% draw off and a long maceration period that goes beyond the fermentation phase.

## THE WINE

The typical characters of Cabernet Sauvignon and Franc, are easily identifiable. The wine is deep red in color. On the nose the wine shows complex and warm aromas with hints of ripe blackberries. On the palate, the wine is enveloping with hints of spices with firm but graceful tannins.

Excellent with game and seasoned cheese.