

# COTARELLA



TENUTA MARCILIANO  
UMBRIA  
TRENTANNI 2020

GRAPES  
MERLOT 50%, SANGIOVESE 50%  
PRODUCTION ZONE  
MONTECCHIO  
SURFACE OF THE VINEYARD  
5 HA  
ALTITUDE OF THE VINEYARD  
300 METRES ABOVE THE SEA LEVEL  
TYPE OF SOIL  
SEDIMENTARY AND CLAYEY  
TRAINING SYSTEM  
SPUR CORDON  
DENSITY OF VINES  
6.500 PER HA  
PRODUCTION PER HECTARE  
6.000 KG  
YIELD OF GRAPES INTO WINE  
50%  
AVERAGE AGE OF VINES  
14 YEARS



ROSSO UMBRIA  
INDICAZIONE  
GEOGRAFICA  
PROTETTA

HARVEST TIME  
MERLOT FIRST WEEK OF SEPTEMBER,  
SANGIOVESE AT THE END OF SEPTEMBER  
VINIFICATION  
MACERATION ON THE SKINS FOR 15 DAYS.  
MUST EXTRACTION 15% FOR THE MERLOT.  
MACERATION ON THE SKINS FOR 12 DAYS.  
MUST EXTRACTION 20% FOR THE  
SANGIOVESE  
ALCOHOLIC FERMENTATION  
IN STAINLESS STEEL TANKS  
MALOLACTIC FERMENTATION  
TOTALLY CARRIED OUT IN  
BARRIQUE  
AGEING  
IN BARRIQUES FOR 12 MONTHS  
ALCOHOL  
14,55%  
TOTAL ACIDITY  
5,35 GR/LT  
DRY EXTRACT  
33 GR/LT  
PH  
3,57

## THE GRAPES AND THE VINEYARD

The Merlot grape is cultivated in Montecchio municipality, in a clayey and well exposed soil from which we obtain ripe and rich grapes. The Sangiovese grape is cultivated in Orvieto, in a sandy and clayey soil that gives to the grapes a good balance in acidity.

## THE VINIFICATION

The grapes reach their ripeness in different moments. First the Merlot, that after a must extraction at 15%, is sent to ferment. The Sangiovese grapes, after a must extraction at 20%, start fermentation in steel tanks. At the end of fermentation process, the wines are blended and aged in barriques for 9 months, where the malolactic fermentation is totally carried out.

## THE WINE

Wine produced for the first time with 2009 vintage, as its name suggests, expressly wanted and created to celebrate the 30<sup>th</sup> anniversary of the Cotarella family. The combination of Merlot and Sangiovese proves to be extremely intriguing. The energy of the indigenous blends perfectly with the softness and personality of the French variety. Medium intensity ruby with garnet hue. The nose is refined with notes of plum, cherry and leather. In the mouth you can perceive the Santa Rosa plum and sweet spices with great freshness. Long persistence marked by a savory and mineral finish.