

# COTARELLA

TENUTA MONTIANO  
LAZIO  
MONTIANO 2018

GRAPE VARIETY  
MERLOT 100%

PRODUCTION AREA  
MONTEFIASCONE, CASTIGLIONE IN TEVERINA

EXTENSION OF THE VINEYARDS  
35 HA

ALTITUDE  
300 METERS ABOVE SEA LEVEL (984 FEET)

SOIL  
ORIGINATING FROM VOLCANIC  
SOILS, RICH IN VERY FINE GRAVEL  
(SCHELETRO)

VINE TRAINING METHOD  
GUYOT

VINE DENSITY  
4.200 PER HA

PRODUCTION PER HECTAR  
4,000 KG (3,600 LBS PER ACRE)

GRAPE TO WINE RATIO  
60%

AVERAGE AGE OF THE VINES  
15 YEARS



ROSSO LAZIO  
INDICAZIONE  
GEOGRAFICA  
PROTETTA

HARVESTING PERIOD  
FIRST DAYS OF SEPTEMBER

VINIFICATION  
MACERATION ON THE SKINS FOR 10 DAYS  
WITH SEVERAL PUNCH DOWNS. 15% DRAW  
OFF

ALCOHOLIC FERMENTATION  
IN STAINLESS STEEL VATS FOR  
12 DAYS

MALOLACTIC FERMENTATION  
COMPLETED ENTIRELY IN BARRIQUES

AGEING  
IN NEW ALLIER AND NEVER BARRIQUES  
12 MONTHS

ALCOHOL CONTENT  
14,60 %

TOTAL ACIDITY  
5,1 GR/LT

DRY EXTRACT  
38,50 GR/LT

PH  
3,78

## GRAPE VARIETY AND VINEYARDS

Merlot is a grape variety with a long-standing history in this region where it has perfectly adapted to the unique soil and climatic conditions. Grapes achieve an extraordinary level of ripeness and express their finest characteristics in premium quality wines that are elegant, well-balanced and remarkably pleasurable.

## VINIFICATION

This Merlot is produced from low-yielding vines where rigorous vine training has been carried out. Harvested grapes were brought to the cellar and manually sorted to allow for fermentation of only the best berries. Once fermentation was complete, the wine was transferred to french oak barriques for a 12-month period of aging.

## TASTE PROFILE

Montiano is deep ruby-red in color and exhibits a wide range of aromas, from red berries to spices along with hints of vanilla. Its palate is supple, full-bodied and elegant, remarkably enjoyable with a lingering finish. This wine shows its best qualities when served at a temperature of 18° C (64° Fahrenheit) in large ballon glasses, a great match with meat dishes.