

FALESCO

&

Famiglia Cotarella



PRODUCER PROFILE

Estate owned by: Riccardo and Renzo Cotarella
Winemaker: Riccardo Cotarella and Pier Paolo Chiasso
Total acreage under vine: 925
Estate founded: 1979
Winery production: 2,600,000 Bottles
Region: Lazio
Country: Italy

Ferentano Lazio IGT 2014

WINE DESCRIPTION

Ferentano takes its name from the Ferento amphitheater, a Roman relic that stands not far from rows of Roscetto vines in Lazio's municipality of Viterbo.

ABOUT THE VINEYARD

Roscetto fell out of favor with local farmers in the 1960's as its naturally low yields proved unattractive to those looking for a large crop that could be sold quickly. Today, thanks to the work of the Cotarella family, this unique central Italian grape is enjoying a comeback for its propensity to yield wines of decadence, structure, and grace.

WINE PRODUCTION

When fully ripe, Roscetto's skins take on a distinct pink hue and are full of polyphenols. The Cotarella family has devised a method of flash-freezing their grapes early in the vinification process to release some of this pigment into the juice without adding unwanted harsh or bitter tannins.

TASTING NOTES

Medium gold in color, aromas of tropical fruits and sweet corn complement undertones of fresh herbs and vanilla. On the palate, this wine is lush and full-bodied, with an intriguing and lingering finish.

FOOD PAIRING

Pair this wine with seasonal risottos, béchamel sauces, roasted poultry, and mild soft cheeses like Brie.

VINEYARD & PRODUCTION INFO

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|--------------------------------|---------------------|
| Vineyard size: | 6 acres |
| Soil composition: | Volcanic and Rocky |
| Training method: | Spur-pruned Cordon |
| Elevation: | 990 feet |
| Vines/acre: | 1,680 |
| Yield/acre: | 3.4 tons |
| Exposure: | Northern / Southern |
| Year vineyard planted: | 1987 |
| Harvest time: | September-October |
| First vintage of this wine: | 1998 |
| Bottles produced of this wine: | 20,000 |

WINEMAKING & AGING

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|-----------------------------------|-------------------------------------|
| Varietal composition: | 100% Roscetto |
| Fermentation container: | Stainless steel tanks and Barriques |
| Length of alcoholic fermentation: | 12 days |
| Fermentation temperature: | 55-59 °F |
| Maceration technique: | Cryomaceration |
| Length of maceration: | 10 hours days |
| Malolactic fermentation: | Yes |
| Type of aging container: | Barriques |
| Size of aging container: | 225 L |
| Age of aging container: | New-One year |
| Type of oak: | French and American |
| Length of aging before bottling: | 3 months |
| Length of bottle aging: | 8 months |

ANALYTICAL DATA

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|-----------------|----------|
| Alcohol: | 12.8 % |
| pH level: | 3.4 |
| Residual sugar: | 0.5 g/L |
| Acidity: | 5.7 g/L |
| Dry extract: | 28.5 g/L |



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