

new collection of Italian wines
from some of the country's most loved wine regions
made by its leading winemakers (*enologi*)
using mainly indigenous but also international grape varieties
released in very small numbers

RAPSODIA IN ROSSO II VDI
2018
BY COTARELLA

GRAPE VARIETY	Aglianico 33%	Cabernet Sauvignon 34%	Corvina 33%
REGION	Campania	Umbria	Veneto
COMUNE	Guardia Sanframondi (BN)	Montecchio (TR)	Fumane (VR)
VINEYARD SIZE	2 hectares	4 hectares	2 hectares
ALTITUDE	250 metres	220 metres	180 metres
SOIL	Volcanic	Calcareous clay	Clay with skeleton and marl
EXPOSURE	South - South East	South - South East	South - South East
AGE OF VINES	10 years	14 years	10 years
VINE DENSITY	4,200 per hectare	5,000 per hectare	4,500 per hectare
VINIFICATION (SEPARATE)	Stainless steel	Stainless steel	Stainless steel (dried for 3 months first)
AGEING (SEPARATE)	18 months in <i>barriques</i> (French oak, new)	18 months in <i>barriques</i> (French oak, new)	18 months in <i>barriques</i> (French oak, new)
ALCOHOL BY VOLUME	15.5%	PRODUCTION	2,000 bottles
pH	3.63	RS	3.50 g/l
TA	5.70 g/l	VA	0.67 g/l
TSO ₂	100 mg/l	FSO ₂	40 mg/l