



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



Est! Est!! Est!!! Di Montefiascone Le Pòggere DOC 2018

WINE DESCRIPTION

The legend goes that in the 12th century, a wine-loving bishop was traveling through the Italian countryside on his way to see the coronation of the Pope. As he traveled, he would send a scout ahead of the convoy to let him know the wine of the area was good by marking "Est" ("It is") above an inn's door. As the scout traveled ahead to Montefiascone, the wine was apparently so good, that the scout marked that location with "Est! Est!! Est!!!" Montefiascone remains an excellent wine today, particularly so when crafted by Riccardo Cotarella, who blends 50% Trebbiano, 30% Malvasia, and 20% Roschetto together for legendary results. "Le Poggere" is the name of the area where the vineyards are located.

TASTING NOTES

Delicate straw-yellow in color, the nose offers playful aromas of citrus, apple, and white flowers. On the palate, its crisp acidity is balanced with soft flavors of pear and melon which make for an easy-to-drink, refreshing wine.

FOOD PAIRING

Drink this wine on its own, or pair it with grilled fish, velouté sauces, chicken satay, or oysters Rockefeller.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Est! Est!! Est!!! di Montefiascone DOC
Vineyard size:	375 acres
Soil composition:	Clay-Loam
Training method:	Cordon Spur-pruned
Elevation:	990 feet
Vines/acre:	1,200
Yield/acre:	3.8 tons
Exposure:	Northeastern / Southern / Western
Year vineyard planted:	1965
Harvest time:	September

WINEMAKING & AGING

Varietal composition:	50% Trebbiano, 30% Malvasia, 20% Roschetto
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12 days
Size of aging container:	300 HL
Length of aging before bottling:	1 month
Length of bottle aging:	1 month