



COQUÌ

IGP LAZIO BIANCO - PÈT-NAT

Fresh and citrusy to the nose, the mouthfeel is lively expressive, exuberant and mineral. A wine that tickles the palate. Not an exercise in style but a lively and dynamic gastronomic wine, perfect to drink in company.

ORIGIN / VINTAGE / ALCOL PERCENTAGE:

Frascati, Rome, Italy / 2021 / 12,5% Vol.

VARIETAL: Bombino

VINEYARD: Spurred cordon vines 25 years old on volcanic soils with prevalence of basalts, exposed to mediterranean wind. 4000 vines per hectar.

HARVEST: Late august, early september

FERMENTATION: Very soft pressing, selected yeasts, in temperature-controlled steel tanks (14,5-15 °C) with a starter from fermentations already started. Refermentation in bottle with only own sugars from must flower.

AGEING: 10 months in steel and at least 2 months in bottle (more in bottle more referments)

NOSE: On the nose citrus, quinotto are accompanied by Mediterranean and saline nuances. In the mouth explodes with pleasant marine notes and citrus freshness.

CHARACTER: A very pleasant gastronomic wine with a flowing drink and captivating taste

OCCASION: Perfect to accompany cold cuts and aperitifs. Sublime with porchetta.

PRODUCTION: Entirely produced and bottled by Merumalia, 1.300 bottles

BOTTLE: 750 mL Borgognotta in transparent glass with crown cap, water ink label, low environmental impact

SUSTAINABILITY: Net bottle weight 520 gr, eco-friendly packaging, use of green energy (certified by Tüv Süd), energy savings in the cellar