Wijnfiche

Famiglia Cotarella - Verdeluce | Umbria | Pinot Blanc - Semillon - Grechetto
Italy (UMBRIA) — 2025

Domain

Famiglia Cotarella

Famiglia Cotarella dates back to the 1960s, when Antonio and Domenico Cotarella built their first winery in Monterubiaglio, on the border between Lazio and Umbria. In 1979, Renzo and Riccardo Cotarella founded Falesco, with a strong focus on research and the rediscovery of indigenous grape varieties. Since 2016, the company has been led by the next generation. Their iconic Montiano was born from research into a specific Merlot clone from Montefiascone. Today, they are also active in Montalcino with Tenuta Le Macioche.

Vinification

The vineyards are located in Montecchio, in the green heart of Umbria, near Orvieto. The grapes grow at an altitude of 220 metres, on a variety of soils: limestone-rich soils for Pinot Bianco, lighter soils for Sémillon, and more clay-rich soils for Grechetto. After harvesting, the Pinot Bianco grapes are cooled and undergo cold maceration to preserve their aromatic finesse. The Sémillon is vinified under reductive conditions, while the Grechetto is processed using the traditional method for white wine production. The musts ferment separately in stainless steel tanks at controlled temperatures of 13 to 15°C. Following blending, the wine is aged for six months on fine lees in stainless steel tanks.

Taste

This white wine displays a light straw-yellow colour with greenish reflections. The nose reveals fresh and delicate aromas of citrus and yellow flowers, with hints of lime and lemon that lend the wine a lively character. On the palate, it is fresh and harmonious, with good intensity, pure fruit expression and well-balanced acidity. The refreshing, slightly spicy finish highlights the flavourful character of this elegant white wine.

Food pairing

Goat cheese | Asparagus | Fish - seafood | Fish - sea bass

General information

Type: White wine

Grape varieties: Pinot Blanc (60%), Sémillon (30%), Grechetto (10%)

Viticulture: Sustainable/HVE

Storage (years): + 3-5

Serving temperature: 6-8 °C

Taste profile: Round smooth

