Wijnfiche

Famiglia Cotarella - Vitiano | Umbria IGP | Merlot - Cabernet - Sangiovese Italy (UMBRIA) — 2024

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, near Orvieto, in the heart of Umbria. Vitiano Rosso is made from Merlot, Cabernet Sauvignon and Sangiovese, which are harvested and vinified separately. Following extended maceration on the skins, with regular pump-overs and punch-downs, the wines are blended. Malolactic fermentation takes place in wood, followed by approximately three months of ageing in barriques. The result is an expressive, well-balanced red wine with pronounced fruit character, fresh acidity and a smooth, approachable style.

Taste

The wine displays an intense, deep ruby-red colour. The nose is expressive and aromatic, with notes of ripe cherries, black olives, balsamic and toasted spices. On the palate, it is full-bodied and balanced, with a fine structure, firm yet refined tannins and refreshing acidity. The pleasant finish highlights its fruity character, making this versatile red wine approachable and an excellent partner for a wide range of dishes.

Food pairing

Pork - roasted | Pasta Bolognese | Cheese - aged | Steak - grilled | Pasta - lasagna

General information

Type: Red wine

Grape varieties: Sangiovese (34%), Merlot (33%), Cabernet Sauvignon (33%)

Viticulture: Sustainable/HVE

Storage (years): + 5-7

Serving temperature: 16-18 °C

Taste profile: Smooth juicy

