Wijnfiche

Famiglia Cotarella - Le Macioche | Brunello di Montalcino DOCG Italy (TUSCANY) — 2021

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 Montalcino, at an altitude of 450 metres, and cover 3.5 hectares. The soils are poor and stony, rich in limestone. The grapes are hand-harvested and carefully selected upon arrival at the winery, ensuring that only the healthiest, highest-quality grapes are used. Alcoholic fermentation takes place at a controlled temperature. The wine is then aged for 24 months in 30-hectolitre oval French oak barrels from Burgundy, followed by further bottle ageing. In accordance with Brunello di Montalcino regulations, the wine may be released onto the market from 1 January of the fifth year following the harvest.

Taste

The wine displays a bright ruby-red colour. The nose is refined and expressive, with aromas of fresh red fruit and violets, complemented by subtle notes of red citrus fruit and sweet tobacco. On the palate, it is concentrated yet elegant, with precise fruit expression, dense but refined tannins and lively acidity. The finish is long, savoury and harmonious.

Food pairing

Game - boar, ragout | Beef cheeks in red wine | Bistecca alla Fiorentina | Game - deer with chestnut purée

General information

Type: Red wine
Grape varieties: Sangiovese (100%)
Viticulture: Organic
Storage (years): > 10
Serving temperature: 16-18 °C
Taste profile: Complex with firm tannins

