



Wijnfiche

Famiglia Cotarella – Sodale | Lazio IGP Merlot Italy (LAZIO) – 2023

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 Castiglione in Teverina, in Lazio, at an altitude of approximately 300 metres. The vines grow in sandy soils with a medium texture. The Merlot grapes are hand-harvested and carefully selected. After 12 days of maceration on the skins, alcoholic fermentation takes place in stainless steel tanks at a controlled temperature. Following a partial drawing-off of the juice, the wine is aged for nine months in new Allier oak and Never wood barriques, complemented by previously used barriques. Malolactic fermentation takes place entirely in barrels.

Taste

The wine displays a deep ruby-red colour. The nose is intensely fruity, with aromas of fresh cherries complemented by delicate spicy notes and subtle hints of vanilla from oak ageing. On the palate, it is round and harmonious, with a pleasing structure, soft tannins and well-balanced fruit aromas. The lingering finish highlights the smooth and elegant character of this approachable Merlot.

Food pairing

Cheese - cheese pater | Pasta Bolognese | Pork tenderloin - marinated | Poultry - braded fiddle
| Mushroom - wild

General information

Type: Red wine

Grape varieties: Merlot (100%)

Viticulture: Sustainable/HVE

Storage (years): + 7-10

Serving temperature: 16-18 °C

Taste profile: Smooth juicy

