



Wijnfiche

## **Famiglia Cotarella – Montiano | Rosso Lazio IGP Merlot Italy (LAZIO) – 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 Montefiascone and Castiglione in Teverina, near Lake Bolsena, in Lazio, at an altitude of approximately 300 metres. The soils are of volcanic origin and rich in fine stones. The Merlot grapes are selected with the utmost care. After 14 days of maceration on the skins, alcoholic fermentation takes place over 15 days in stainless steel tanks. Malolactic fermentation takes place entirely in barriques, after which the wine is aged for 12 months in new Allier oak barrels and Never wood barriques.

### **Taste**

The wine displays a remarkably deep ruby-red colour. The nose is expressive and seductive, with aromas of blackberries, blueberries and ripe cherries, complemented by spicy notes. On the palate, it is intense yet soft and elegant, with a velvety texture and enveloping, refined tannins. The long, harmonious finish is elegant and characterful, with an allure reminiscent of a great Pomerol.

### **Food pairing**

Game - stew | Cheese - hard | Tenderloin | Meat - in wine sauce | Lamb - grilled

## General information

Type: Red wine

Grape varieties: Merlot (100%)

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 16-18 °C

Taste profile: Complex generous

