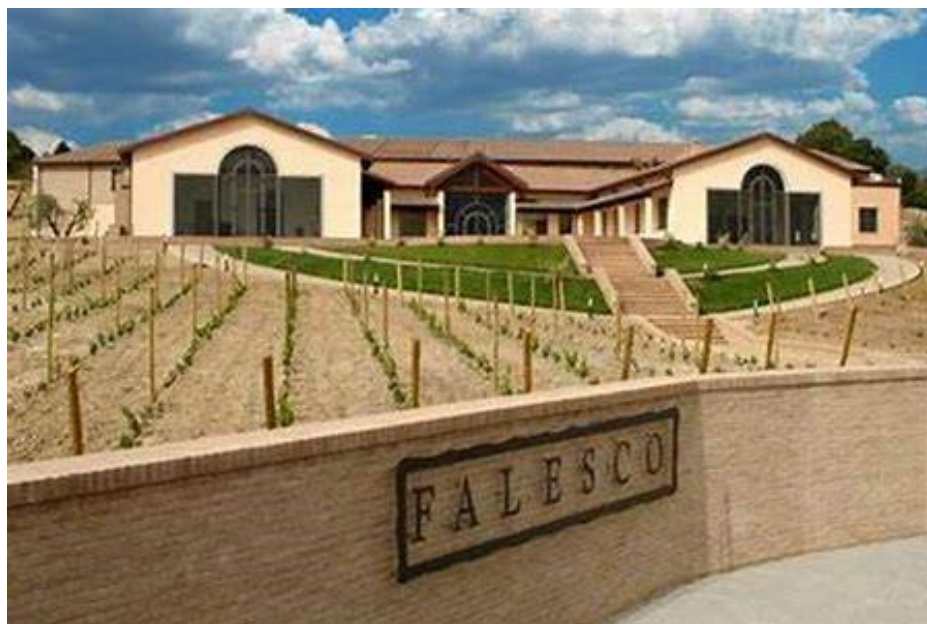




## FALESCO VITIANO ROSSO

2018/\$12.99



### DESCRIPTION

Falesco was born in Montefiascone, Lazio. Two of Italy's most acclaimed winemakers, brothers Riccardo and Renzo Cotarella, founded Falesco in 1979. They take the helm with the goal to rejuvenate native varieties of the region. In 1998, Vitiano was produced and becomes one of the best choices for Italian red in the States "No one makes better Merlot (not even France's Michel Rolland) in Italy than Riccardo Cotarella."— Robert Parker Their philosophy is focused on balancing the uniqueness and tradition of native varietals with the versatility of international grapes. The result is a complete portfolio of wines that consumers and critics alike have recognized as exhibiting extreme value and Best of Class offerings. Falesco winery is located in Umbria's Montecchio municipality, near Orvieto in the southwestern area that borders the Lazio region. In Lazio, Falesco also maintains a cellar for the vinification of its DOC Est! Est!! Est!!! di Montefiascone. The region is bordered by the Tyrrhenian Sea on the west and Italy's mountainous center to the east. The dry, perfectly drained, volcanic terroir offers ideal growing conditions for textured reds and crisp, refreshing whites. The winery's mission is manifold: to rediscover and promote Italy's native varietals, to identify terroir areas with the ability to produce high-quality wines, to perform ongoing research and experimentation in winemaking and vineyard management, and to continually improve the quality of all Falesco products. Countless worldwide accolades and the winery's commercial success attest to the results achieved here.

In 2017, Dominga, Marta and Enrica, daughters of Riccardo and Renzo Cotarella, officially took over management of Cotarella family Estates. Their aim was to tie the company's identity to its native terroir and the family name – rebranding the estate's historic 'Falesco' name to "Famiglia Cotarella".

## **FALESCO VITIANO ROSSO 2018**

Merlot was harvested in early September, while the Cabernet Sauvignon & Sangiovese were harvested later during the third week of the month.

A blend of 34% Sangiovese, 33% Merlot, and 33% Cabernet Sauvignon. Grapes are crushed and destemmed then macerated on the skins. Fermentation is done in stainless steel & large open-top oak tanks over 14 days with regular pump-overs. Malolactic is performed in barrel and/or oak tank. The wine is then aged for three months in neutral French oak barrels.

### **Tasting Notes**

#### **Nose:**

Falesco focused on the expression of a young red fruit with explosive and succulent aromas. The wine has a magnificent, intense and deep ruby red color, important and solid in its organoleptic ensemble.

#### **Palate:**

This blend boasts a stark, earthy profile. It expresses notes of tobacco, espresso, and balsamic lead the way to sinewy black cherry that threads its way through the wine's dark passages.

#### **Pairing:**

Very flexible for food combinations, to be enjoyed in the clear fragrance of its aromas and in the expression of its character.

### **Fun Facts**

Luca Maroni– 95 Points

Luca Gardini– 94 Points



# Est!!! De Montefiascone D.O.C., Lazio, Italy

## Italian wine regions

