

FALESCO



Famiglia Cotarella



PRODUCER PROFILE

Estate owned by: Riccardo and Renzo Cotarella
Winemaker: Riccardo Cotarella and Pier Paolo Chiasso
Total acreage under vine: 925
Estate founded: 1979
Winery production: 2,500,000 Bottles
Region: Lazio
Country: Italy

Montiano "Trentanni" Lazio IGP 2009

WINE DESCRIPTION

The 2009 vintage is the first year in which the Trentanni was produced celebrating the 30th anniversary of Falesco's founding. The wine is made from an even more specific selection of grapes from the winery's flagship Montiano vineyard.

TASTING NOTES

Ruby-red in color, aromas of red and black berries complement undertones of vanilla, sweet spices, and leather. On the palate, its upfront power and body give way to a round, more elegant finish.

FOOD PAIRING

Pair this wine with barbecue, teriyaki sauces, Korean short ribs, and Pittsburgh-style Delmonico steaks.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Montiano vineyard
Vineyard size:	15 acres
Soil composition:	Volcanic and Stony Clay-Loam
Training method:	Spur-pruned Cordon
Elevation:	1,150 feet
Vines/acre:	2,400
Exposure:	Southern / Southwestern
Year vineyard planted:	1988
Harvest time:	September
First vintage of this wine:	2009
Bottles produced of this wine:	20,000

WINEMAKING & AGING

Varietal composition:	100% Merlot
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12 days
Fermentation temperature:	81 °F
Maceration technique:	Racking and Punchdown
Length of maceration:	28 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	18 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	14.5 %
pH level:	3.7
Residual sugar:	2.0 g/L
Acidity:	4.9 g/L
Dry extract:	38.0 g/L



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