



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: 30,000 Bottles
Region: Lazio
Country: Italy

Falesco Sodale Merlot 2016

WINE DESCRIPTION

The name, Sodale, derives from the Italian *sodalizio* which translates as *solidarity*, or *a strong bond*. Sodale refers as much to the bond between the estate's founders, Riccardo and Renzo, and their daughters, Dominga, Marta and Enrica, now managing the estate as it does the bond between this daily drinker and the Cotarella Family's flagship Merlot, Montiano.

Sodale is composed of 100% Merlot. These Merlot vines thrive on the calcium-rich, volcanic soils of Montefiascone in Lazio.

Merlot grapes are vinified in temperature controlled steel tanks followed by 9 months' rest in 325 L French barrels, half of which are new.

TASTING NOTES

Deep purple in color, Sodale is redolant with inky black fruit, sweet spice, and mineral- all of which are woven together tightly with a degree of finesse that calls its revered cousin, Montiano, to mind. On the palate the wine is juicy yet structured with abundant tannin that is polished and supple in texture. A balanced finish of medium length begs another sip and makes Sodale an indispensable everyday drinker.

FOOD PAIRING

Pair Sodale with your mid-week supper, or a more carefully coordinated affair. A stuffed portobello mushroom, a slow-cooked Bolognese sauce, or a seared shell steak with frites and a red wine reduction would all pair beautifully with Sodale.

VINEYARD & PRODUCTION INFO

Vineyard size:	9
Soil composition:	Volcanic, Coal, and Clay-Loam
Training method:	Cordon Spur-pruned
Elevation:	1,155 feet
Vines/acre:	3,200
Yield/acre:	3.2 tons
Exposure:	Southwestern
Year vineyard planted:	1990
Harvest time:	September
First vintage of this wine:	2015
Bottles produced of this wine:	30,000

WINEMAKING & AGING

Varietal composition:	100% Merlot
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	82 °F
Maceration technique:	Pumpovers
Length of maceration:	10 days
Malolactic fermentation:	Yes
Fining agent:	Animal based
Type of aging container:	Barrels
Size of aging container:	325 L
Age of aging container:	50% New
Type of oak:	French
Length of aging before bottling:	9 months
Length of bottle aging:	10 months
Prefermentation technique:	Cold soak