



Wonderful World of Wine

November 2025
Two Rouge

2021 Merlot Lazio, Sodale, Cotarella, IGT

Growing Region.....	Montefiascone Castiglione, Umbria, Italy
Varietal Composition.....	100% Merlot
Fermentation.....	Nine Months in New & Used Barrel
Alcohol Content.....	14.5%
Suggested Retail.....	\$30.00
WineSellar Club Price.....	\$23.39

Broad Strokes: *96 Points Luca Maroni*

From the Winery: Falesco is an Italian wine producer located on the banks on the Tiber River in Umbria. It is a part of the Famiglia Cotarella that includes the Le Macioche estate in Tuscany. It is best known for its Le Poggere from the Est! Est!! Est!!! di Montefiascone DOC but produces a range of wines from around central Italy.

The wine portfolio includes multiple other wines from the Est! Est!! Est!!! di Montefiascone DOC as well as varietal Chardonnay, Cabernet Sauvignon and Merlot under the Tellus range of Umbria IGT wines. In the winery, French oak barrels are utilized for aging with select wines spending up to six months in barrel. Grapes are sourced from multiple vineyards throughout the Montefiascone and Montecchio sub regions.

The estate was founded in 1979 by celebrated brothers Renzo and Riccardo Cotarella – the former is also known as the group winemaker for Antinori, and the latter as one of the world's foremost consultants. Falesco is now run by their daughters.

Appearance:

I really like the presentation of the bottle. An easy to read, straightforward message, and you recognize immediately it is Italian. I also like the circular design elements on the label, making it stand out from the other bottles on the shelf.

Nose:

The Sodale Merlot has some very intense aromas to it. It reminds me of putting my face in a bin of dried fruits at a health store market: dried plums, raisins, figs. There are also notes of fresh wood bark.

Texture:

On first sips, the wine has a somewhat angular palate entry. In a couple minutes of airtime, the texture becomes much more welcoming and gets a round feeling after about 20 minutes. I really appreciate the firm acid on the wine . . . it bodes well for food pairing.

Flavor:

Dried fruits from the nose take on more lively and fresh fruit characteristics. Dark cherry, dark plum, mulberry, ripe Mission figs. Think in terms of Autumnal fruit.

Serving Suggestions:

Pair with roasted lamb, tomato sauced pastas, and cheesy potato dishes.

