Montevetrano

Montevetrano Core Rosso 2017

WINE DESCRIPTION

Core (pronounced Kor-Ay) is local dialect for “heart”, and the label (once again designed by the daughter of proprietress Silvia Imparato) evokes the love of life, and wine that is the spirit of Montevetrano. Core is sourced from particular experimental Aglianico plots on the estate in San Cipriano and also from outside growers in the classical Benevento area who are working closely with Riccardo Cotarella.

TASTING NOTES

This deep ruby-red wine displays aromas of red fruits and spices with undertones of licorice, earth, and leather.

FOOD PAIRING

This wine makes an excellent pairing with roasted lamb, grilled tenderloin, braised ossobuco and ripe cheeses.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Campania IGT
Vineyard size:	88
Soil composition:	Clay-Loam
Training method:	Guyot
Elevation:	1,320 feet
Vines/acre:	1,200-1,400
Yield/acre:	2 tons
Exposure:	Southeastern
Year vineyard planted:	1997
Harvest time:	September-October
First vintage of this wine:	2011
Bottles produced of this wine:	15,000

WINEMAKING & AGING

Varietal composition:	100% Aglianico
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	79-82 °F
Maceration technique:	Racking, Punchdown, Pumpovers, and Aeration
Length of maceration:	8 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	10 months
Length of bottle aging:	4 months

PRODUCER PROFILE

Estate owned by: Silvia Imparato
Winemaker: Riccardo Cotarella
Total acreage under vine: 12
Estate founded: 1985
Winery production: 15,000 Bottles
Region: Campania
Country: Italy

WINEBOW IMPORTS

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