

# Montevetrano



## PRODUCER PROFILE

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

## Montevetrano Core Rosso 2016

### WINE DESCRIPTION

Core (pronounced Kor-Ay) is local dialect for “heart”, and the label (once again designed by the daughter of proprietress Silvia Imperato) 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                                    |