

Montevetrano



PRODUCER PROFILE

Estate owned by: Silvia Imperato
Winemaker: Riccardo Cotarella
Total acreage under vine: 12
Estate founded: 1985
Winery production: 30,000 Bottles
Region: Campania
Country: Italy



Montevetrano Colli di Salerno IGP 2016

WINE DESCRIPTION

Montevetrano takes its name from a medieval castle that dates to Roman times. A former property of the French Bourbons, the estate itself was the inspiration for this blend of French varietals with the Campanian king of red grapes - Aglianico. Pleasing scores of wine lovers around the world with its distinctive character and rich spectrum of flavors, Montevetrano is one of the most sought-after wines from Italy.

TASTING NOTES

Deep ruby-red in color, aromas of blackberries and spices complement undertones of black currants, licorice, tobacco, earth, and leather. On the palate, Montevetrano is full-bodied, yet elegant with fine-grained tannins and a rich, silky texture.

FOOD PAIRING

Pair this wine with roasted beef, demi glaces, black truffle ravioli, and beef Wellington.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Montevetrano vineyard
Vineyard size:	13 acres
Soil composition:	Calcareous Silty-Loam
Training method:	Guyot and Cordon Spur-pruned
Elevation:	330 feet
Vines/acre:	1,600
Yield/acre:	2.4 tons
Exposure:	Southwestern
Harvest time:	September-October
First vintage of this wine:	1991
Bottles produced of this wine:	30,000

WINEMAKING & AGING

Varietal composition:	50% Cabernet Sauvignon, 30% Aglianico, 20% Merlot
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	64-82 °F
Maceration technique:	Racking
Length of maceration:	5 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New-One year
Type of oak:	French
Length of aging before bottling:	12-14 months
Length of bottle aging:	6 months

