

MONTEVETRANO

COLLI DI SALERNO IGT



VINEYARD & PRODUCTION INFO

Soil composition: medium mixture composition, fossil fragments

Training method: Guyot and cordon spur-pruned

Elevation: 328 ft a.s.l.

Exposure: South-West

Vines age: 30 years

Harvest time: September-October

First vintage: 1993

Production: 20,000 bottles



WINEMAKING & AGING

Varietal composition: 50% Cabernet Sauvignon, 30% Aglianico, 20% Merlot

Fermentation

Container: stainless steel tanks

Length: 20 days

Maceration

Technique: of the skins

Length: 20 days

Aging

Container: 225l used barriques

Wood: French oak

Length: 12-14 months

In bottle: 6 months



TECHNICAL DATA

Alcohol: 14.5%

Residual sugar: 2.0 g/l

Acidity: 5.38 g/l



FOOD PAIRINGS

This wine pairs well with lamb stew; red meat; cod with potatoes and black olives; and turbot with onions.



TASTING NOTE

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.

PRODUCER PROFILE

Estate owned by: Silvia
Imparato

Winemaker: Riccardo Cotarella

Total land under vine: 12 ha

Region: Campania (Italy)

