

MONTEVETRANO

CORE ROSSO AGLIANICO CAMPANIA IGT

CORE IS A CAMPANIA IGT RED WINE MADE FROM 100% AGLIANICO GRAPES. IT IS PRODUCED IN SANNIO, IN THE PROVINCE OF BENEVENTO, AND BOTTLED AT THE MONTEVETRANO ESTATE. THE GRAPES HAVE BEEN FOUND THE IDEAL PLACE IN THE SANNIO AREA. THE ENOLOGIST RICCARDO COTARELLA HAS REALIZED WITH KNOWLEDGE AND PASSION THE IDEA OF SILVIA IMPARATO MAKING A WINE WITH THE SAME QUALITY AS THE MONTEVETRANO, BUT TYPICAL OF THE TERRITORY.

CORE ROSSO WAS RELEASED INTO THE MARKET IN 2011 MARKET TO CELEBRATE MONTEVETRANO TWENTY YEARS ANNIVERSARY. THE NAME CORE MEANS LOVE IN THE NEAPOLITAN DIALECT.

TASTING NOTES

A fresh and dynamic wine. Rich, spicy, fruity and elegant. Black cherry and liquorice aromas, well balanced acidity, subtle accents of dried herbs, blackberries.

FOOD PAIRINGS

This wine makes an excellent pairing with salami, sausages with broccoli, lamb, grilled tenderloin, as well as per pasta with beans.

VINEYARD & PRODUCTION INFO

Vineyard location:	Guardia Sanframondi e Castelvenere
Soil composition:	Clay-limestone
Training method:	Double Guyot
Elevation:	1,320 feet
Vines/hectare:	88 acres
Exposure:	Southeastern
Vine Age:	24 years old
Harvest time:	September-October
First vintage:	2011
Bottles produced:	20000

WINEMAKING & AGING

Varietal composition:	100% Aglianico
Fermentation container:	Stainless steel tanks
Vinification technique:	Long maceration of the skin
Type of aging container:	New French barriques.
Length of aging:	For 10 months
Length of bottle aging:	In bottle for 4 months.

TECHNICAL DATA

Alcohol:	13,5 %
Residual sugar:	2,1 g/l
Acidity:	5,84 g/l

PRODUCER PROFILE

Estate owned by:	Silvia Imparato
Winemaker:	Riccardo Cotarella
Total land under vine:	12 ha
Winery Production:	60,0000
Region:	Campania



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