

Montevetrano

Vintage 2018

Colli di Salerno red IGT

Production area

San Cipriano Picentino (Salerno)

Ground

Medium mixture composition, bones fragments

South-west exposure. Hilly position.

Surface of the vineyard

Total extension of approximately 5 hectares.

First production year 1993.

Grapes

Cabernet Sauvignon, Aglianico, Merlot, wholly owned.

Training system Spurred cordon and Guyot.

Density of Strains 4000 per Ha.

Production per hectare 6.000 Kg per Ha.

Vinification

In stainless steel after 15% drainage of the must.

Duration of fermentation: about 20 days
with long maceration of the skin.

Alcoholic fermentation

In stainless steel.

Malolactic fermentation

Done.

Aging

For 12 months, in barriques of 225 lt.

Oak from Nevers, Allier and Tronçais.

Refinement

In bottle at least 6 months.

Alcohol 14,50%



NOTES

Montevetrano is a red wine **Colli di Salerno IGT**, composed of **Cabernet Sauvignon, Aglianico, Merlot**.

It is produced just a few kilometres from Salerno in the winery of Montevetrano owned by Silvia Imperato in San Cipriano Picentino. It is vinified with own grapes and bottled at the estate, to guarantee total control of the whole productive cycle.

The composition of the soil is medium-texture, with bones fragments.

Montevetrano has a recognizable style, characterized by complexity, like the territory in which it is born with its variety of perfumes and colours. It is a wine with a **strong persistence**, that benefits from the influence of the sea and a mild climate.

The vineyard is protected by the Picentini Mountains, which form like a crown around the property. Thanks to a careful and respectful processing it the Montevetrano continues to mature in bottles for fifteen or twenty years.

According to the tasting made during the years, the forecasts and experts opinions on the various vintages, Montevetrano guarantees **great longevity**.

VINTAGE 2018

A rich wine, but also flowing and elegant. Dark ruby red, it shows sour cherry and berries, licorice on the nose. It is complex and rich, without any winks. Cinnamon and cardamom are well blended with mineral notes, still in evolution on the mouth. A crispy acidity makes this wine long lasting. Tannins are round developing in a fruity balsamic aroma. Incredible wine!

MAIN AWARDS last vintages

2018 Luca Maroni 96/100 • Bibenda Duemila Vini 🍷🍷🍷🍷 5/5 • Vitae Ais ttttt4/4 • Gambero rosso 🍷🍷2/3 • Guida Essenziale Cernilli 96/100 • James Suckling 97/100

2017 Guida Oro Veronelli 93/100 • Luca Maroni 96/100 best wine • Bibenda Duemila Vini 🍷🍷🍷🍷 5/5 • Vitae Ais ttttt4/4 • Gambero rosso 🍷🍷3/3 • Guida Essenziale Cernilli 95/100 • Wine Spectator 92/100 • James Suckling 96/100 • Vinous 95/100

2016 Guida Oro Veronelli 91/100 • Luca Maroni 94/100 • Bibenda Duemila Vini 🍷🍷🍷🍷 5/5 • Vitae Ais ttttt4/4 • Gambero rosso 🍷🍷3/3 • Guida Essenziale Cernilli 95/100 • Wine Spectator 91/100 • James Suckling 98/100 • the Wine Advocate 95/100