

Core

“About Core”

“The vineyard at Monteverrano is for me the place devoted to the first wine we produced: Monteverrano. Over the years, despite small changes and different percentages used, we only cultivated grape varieties solely for this wine. It could not be otherwise because every year the grapes bring nuance, complexity and richness to the wine. When Riccardo and I thought about the possibility of finally producing a pure red Aglianico wine and further a white wine, I considered for a long time the impact that this might have on the Monteverrano. From our experience the Aglianico produced here was giving an extraordinary contribution to the assembly of Monteverrano wine but it could not be expressed as a prestigious Cru. We looked than for the best in order to realize these two new projects, on one hand we looked for a mature vineyard, strongly dedicated to the cultivation of Aglianico grapes and on the other hand we searched for the Fiano and Greco vine varieties; we found them in the Sannio area where the volcanic nature of the soil with the presence of tuff together with volcanic ash and limestone allow these grapes to express themselves to the maximum.”

Silvia Imperato

Core

bianco

Vintage 2019

Campania white IGT

Production area

Guardia Sanframondi, Castelvenere,
San Lorenzo Maggiore (Benevento).

First production year 2015.

Grapes Fiano, Greco.

Training system Double Guyot.

Density of Strains from 2400 to 3000 per Ha.

Vinification

Cryomaceration with a long period of fine lees aging
(7/8 months) with weekly batonnage.

Alcoholic fermentation

Conducted separately.

Refinement

In bottle for 4 months.

Alcohol 13,5%



NOTES

Core white is a **Campania IGT** white wine, made from a selection of **Fiano and Greco** grapes. Both varieties undergo a cryomaceration process; they are then separated during the alcoholic fermentation because each grape variety has a different age of maturation. After the fermentation, the blend will be formed and it begins a long period of fine lees aging (duration 7/8 months) with weekly batonnage.

“Core white is the most logical consequence, after Core red. A complete definition of our brand, despite the differences, with the same high quality guarantee as the Montevetrano” says Silvia Imparato.

Local vines, in this case **Fiano and Greco**. This wine is always followed by Riccardo Cotarella and bottled by the Montevetrano Winery that doesn't have these types of vines in its own vineyard.

“Core” has a round and warm name: love in the Neapolitan dialect and centre/essence, in English.

After the red wine we wanted to complete the range with Core white, which is our proposal to represent the typicality of the wines of our territory: the Campania region.

VINTAGE 2019

Thanks to its explosive youthfulness, this wine comes with immediate scents of freshness, intense notes of fruits and flowers. White flowers, fresh fruits, pear, white peach on a background of rosemary.

Montevetrano srl
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Core bianco ratings 2015-2017

VINTAGE	GUIDA ORO I VINI DI VERONELLI	LUCA MARONI	VITAE AIS	GAMBERO ROSSO	GUIDA ESSENZIALE CERNILLI	WINE SPECTATOR	THE WINE ADVOCATE	JAMES SUCKLING
2017	★★★	<i>90/100</i> <i>ttt</i>	<i>3/4</i> 🍷	<i>1/3</i>	<i>93/100</i>	//	<i>90/100</i>	//
2016		//	//	//	<i>94/100</i>	<i>90/100</i>		<i>91/100</i>
2015		//	//	//	<i>95/100</i>	//		//