

Core

bianco

Vintage 2020

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 Montevertrano” says Silvia Imparato.

Local vines, in this case **Fiano and Greco**. This wine is always followed by Riccardo Cotarella and bottled by the Montevertrano 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 2020

On the nose, it enchants with floral and fruity aromas and on the mouth it is full bodied, ending up with a vibrant saltiness and crispness, with distinctive notes of yellow peach and citrus. An amazing wine.

MAIN AWARDS

2019 Guida Oro Veronelli 91/100 • Luca Maroni 92/100 • Vini buoni d'Italia ★★★★★ • Bibenda Duemila Vini 🍷🍷🍷 4/5
Vitae Ais t t t 3/4 • Gambero rosso 🍷🍷 3/3 • James Suckling 93/100

2017 Guida Oro Veronelli 90/100 • Luca Maroni 90/100 • Guida Essenziale Cernilli 93/100 • Vitae Ais t t t 3/4
Wine Spectator 89/100 • The Wine Advocate 90/100