

Montevetrano



PRODUCER PROFILE

Estate owned by: Silvia Imperato
Winemaker: Riccardo Cotarella
Total acreage under vine: 12
Estate founded: 1985
Region: Campania
Country: Italy

Montevetrano Core Bianco 2017

WINE DESCRIPTION

In the words of proprietress Silvia Imperato "Core Bianco is the logical consequence of Core Rosso. Aglianico for the latter and two other local grapes for the Bianco, with the same level of quality guaranteed by the same enologist, Riccardo Cotarella. Core in our dialect means heart, while in English is the center, the essence. Core is the name I gave to our Aglianico, which for me represents the archetype of all wines, the one my grandparents made me taste as a child. With Core Bianco we wanted to complete the representation of our territory and its wonderful grapes: Campania."

Core Bianco, IGT Campania is a blend of Greco and Fiano. The two varieties are harvested and fermented separately due to different ripening on the vine. They undergo cryomaceration before fermentation. After fermentation and assemblage, the wine starts a long maturation process "sur lie" for seven to eight months with frequent batonage.

TASTING NOTES

Core Bianco combines the elegance of Fiano with the structure of Greco. High in minerality, Core Bianco is both fresh and complex on the palate.

VINEYARD & PRODUCTION INFO

Production area/appellation: Campania IGT
Harvest time: different times for the Greco & Fiano

WINEMAKING & AGING

Varietal composition: 50% Greco, 50% Fiano
Fermentation container: Stainless steel tanks
Maceration technique: Sur-Lie Aging
Length of aging before bottling: 8 months
Prefermentation technique: Cold maceration

ANALYTICAL DATA

Alcohol: 13.5%