Core

"About Core"

"When Riccardo and I thought about the possibility of finally producing a pure red Aglianico wine, I considered for a long time the impact that this might have on the Montevetrano. From our experience the Aglianico produced here was giving an extraordinary contribution to the assembly of Montevetrano wine but it could not be expressed as a prestigious Cru.

We looked than for the best in order to realize this project, we looked for a mature vineyard, strongly dedicated to the cultivation of Aglianico grapes; 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.

With the 2017 vintage, we present a new vest for our wines Core Rosso and Core bianco. We choosed the Burgundy bottle, in order to strengthen and better define their identity, their being different from Montevetrano.

The label has been changed too: a greater "Core" (heart) improved its legiblility. The new look enhances the generosity of this wine to bring us closer to a younger audience too, with a more direct approach."

Silvia Imparato



COJCA 2017 imbottigliato da Montevetrano srl



Vintage 2017

Campania Aglianico IGT

Production area

 ${\bf Guardia\ Sanframondi\ and\ Castelvenere}$

(Benevento).

Ground clay-limestone..

First production year 2011.

Grapes 100% Aglianico.

Training system Double Guyot.

Density of Strains from 2600 to 3500 per Ha.

Vinification

Long maceration of the skin.

Alcoholic fermentation

In stainless steel (15 days).

Malolactic fermentation

Done.

Aging

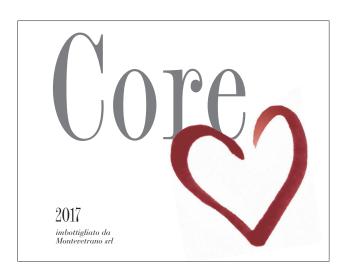
For 10 months, in new barriques of 225 litre.

Oak from Nevers, Allier and Tronçais.

Refinement

In bottle for 4 months.

Alcohol 13,5 %





NOTES

Core it 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 origin of the grapes has been valuated and searched for a long time and finally we found the ideal place in the Sannio area: a mature vineyard, dedicated to the cultivation of Aglianico as well as Greco and Fiano, in which the volcanic nature of the soil with the presence of tuff together with volcanic ash and limestone allow these grapes to express themselves with the highest quality.

The wine has been followed by the enologist Riccardo Cotarella who has realized with knowledge an passion the idea of Silvia Imparato (as he did with the Montevetrano) of making a wine with the same quality as the Montevetrano, but typical of the territory.

We have chosen a local vine variety, the Aglianico in purity, that to us represents the archetype of the wine;

"The wine that my grandparents made me taste when I was a child".

Core was released into the market to celebrate Montevetrano twenty years anniversary.

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

A wine of harmony and heart!

VINTAGE 2017

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

Core

"Sweet violet florals lift effortlessly from the 2017 Montevetrano Core, followed by white smoke, crushed blackberry, and cherry, as dark earth tones evolve.

On the palate,
silky textures are complemented
by polished black fruits,
as savory herbs and
minerals slowly saturate the senses.

The finish is medium in length, resonating on mineral-laden dark fruits and hints of spice, with a coating of fine tannin providing grip.

I find myself craving more depth here, yet this is wonderfully balanced and already very easy to like. ⁹⁹

90 100 vinous



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Core ratings 2011-2016

VINTAGE	GUIDA ORO I VINI DI VERONELLI	LUCA MARONI	VINI BUONI D'ITALIA TCI	BIBENDA DUEMILA VINI	VITAE AIS	GAMBERO ROSSO	Guida Essenziale Cernilli	WINE SPECTATOR	WINE ENTHUSIAST	THE WINE ADVOCATE	James Suckling	VINOUS
2016	90/100 * * *	//	//	//	3/4 t't't'	2/3 Y Y	//	94/100	//	//	94/100	94/100
2015	91/100	90/100	CORONA	//	3/4 t't't'	1/3 Y	94/100	87/90	//	90/100	//	//
2014	88/100 * *	90/100	CORONA	4/5	3+1/ 4 tttt	2/3 YY	90/100	//	//	88+/100	//	//
2013	92/100 * * *	90/100	CORONA	4/5	3/4 t't't'	2/3 YY	90/100	88/100	88/100	89/100	//	//
2012	92/100 * * *	90/100	CORONA	4/5	3/4 t't't'	2/3 YY	90/100	89/100	87/100	//	//	//
2011	SOLE	90/100	CORONA	4/5	//	2/3 YY	//	89/100	//	//	//	//