

CORE BIANCO

CAMPANIA IGT



VINEYARD & PRODUCTION INFO

Soil composition: clay-limestone
Training method: double Guyot
Elevation: 1,320 ft a.s.l.
Exposure: South-East
Vines age: 24 years
Harvest time: September-October
First vintage: 2015



WINEMAKING & AGING

Varietal composition: 50% Fiano, 50% Greco
Fermentation

Container: stainless steel tanks

Maceration

Technique: cryomaceration with a long period of fine lees aging

Aging

Container: stainless steel tanks

Length: 4 months



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: 3.5 g/l
Acidity: 6.14 g/l



FOOD PAIRINGS

This wine pairs well with soft cheeses, including ricotta; grilled shrimp; pork and chicken; and onion soup or pasta with zucchini or chickpeas. It is also excellent as an aperitif.



TASTING NOTE

Explosive youthfulness, fresh and intense notes of fruit and flowers.

White flowers, fresh fruits, pear, and white peach on a background of rosemary.

On the palate, not too heavy but rather dancing and elegant, with a wonderfully fresh structure. Complex and full-bodied finish.

PRODUCER PROFILE

Estate owned by: Silvia
Imparato

Winemaker: Riccardo Cotarella

Total land under vine: 12 ha

Region: Campania (Italy)

