



EMPSON & CO.
Experience Italy in a Wine glass



Falerno del Massico Bianco Vigna Caracci DOP

Francesco Paolo Avallone founded Villa Matilde in the early 1960s. A lawyer by profession, his passionate interest in the classics led him to investigate a 3,000-year-old wine favored by ancient Roman poets and emperors: the “immortal Falerno.” His decade-long quest led to the development of prime clones of Aglianico, Piedirosso and Falanghina. Today, twenty original clones of the three varieties are trademarked by Villa Matilde, and Francesco Paolo’s son and daughter, Salvatore “Tani” and Maria Ida Avallone, continue their father’s legacy. Villa Matilde extends four properties, two within the Falerno del Massico DOC appellation (province of Caserta): and two in the Benevento and Avellino provinces. The Avallones have also reached an enviable goal: zero greenhouse gas emissions on all properties. The principal Villa Matilde locations (San Castrese and Parco Nuovo) extend 110 hectares (272 acres), with 70 hectares (173 acres) under vine, and are exceptionally fortunate, boasting volcanic, mineral-rich hills facing the Mediterranean sun and the sea, sheltered on three sides by the Massico mountain range. Its vicinity to the sea combined with this mountainous ring means ideal ventilation, cool nights and warm days, and maximum sun exposure, right up until late October. The soil is mixed, with areas rich in potassium and phosphorus, volcanic soils with abundant, characteristic microelements, and tuff. This single vineyard of Falanghina (the Falerna clone) was first planted in 1968 and is one of the oldest and best exposed of the Villa Matilde vineyards on the slopes of the extinct volcano, Roccamonfina, located at an altitude of 150 meters (492 feet) above sea level, with volcanic soil, rich in phosphorus, potassium and microelements. Its first vintage was released in 1989 and it is only released in fine vintages. The grapes are harvested in early fall and go through meticulous selection before being cryo-macerated to obtain maximum aromatic extraction and

structure. The must is then fermented in medium-toasted Allier oak barrique for around twenty days, fine-tuning the natural harmony and mellowness of the wines of this particular terroir. Vigna Caracci ages in stainless steel and then in bottle for at least eight months. Crisp, elegant and persistent palate with excellent body and distinct character. Very cellar-worthy (up to twelve years).

Wine exported to: Australia, Canada

Most recent awards



Winemaking and Aging

Grape Varieties:	100% Falanghina
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	20 days
Type of yeast:	Selected
Maceration technique:	Cryomaceration
Aging containers:	30% clay amphoras, 70% in stainless steel
Bottling period:	12 months
Aging in bottle:	8 months
Closure:	Natural cork



Vineyard

Organic:	No
Vineyard name:	Vigna Caracci

Vineyard location:	Near Rocca dei Leoni property, Campania
Soil composition:	Volcanic soil with excellent levels of phosphorus, potassium and microelements
Vine training:	Guyot
Altitude:	150 meters (492 feet) above sea level
Vine density:	3,500 vines per hectare
Yield:	3,000 litres per hectare
Exposure:	Various
Years planted:	1968
Age of vines:	50 years old
Time of harvest:	Early October
First vintage of this wine:	1989
Total yearly production (in bottles):	20,000



Tasting Notes and Food Pairings

Tasting notes:	Deep straw yellow with golden reflections; ample, characteristic nose of Briar rose, banana, pineapple, Bartlett pear and cocoa butter, with hints of toasted nuts, vanilla and moss. Simultaneously fresh and silky on the palate, soft, elegant and persistent, with excellent body and distinct character.
Serving temperature:	Best served at 10-12 °C (50- 53.6 °F).
Food pairings:	Oysters, lobster and seafood-based dishes.
Aging potential:	10-12 years
Alcohol:	Alcohol cont. 13.5% by volume; dry extract: 20,3 g/L; total acidity: 5.3 g/L; residual sugar: 2 g/L; pH: 3.52

Winemaker:

Riccardo Cotarella

2021 Empson & Co S.p.A. - Copyright © All Rights Reserved.