



EMPSON & CO.
Experience Italy in a Wine glass



Falerno del Massico Bianco Vigna Caracci DOP

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