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Experience Italy in a Wine glass



Falerno del Massico Rosso DOP

This wine carries great responsibility. In the Georgics, Virgil wrote: *Nec cellis ideo contende Falernis*, which loosely translates to: Not even this can compete with Falerno. Villa Matilde, greatly impassioned by the history of wine in this area, strives for that historic excellence written about by the greatest scholars. This version features native Aglianico and Piediroso from the slopes of the Roccamonfina volcano, grown at an altitude of 140 meters (460 feet) above sea level in volcanic soil, rich in phosphorus, potassium and microelements. The first plantings go as far back as 1963 with the last plantings around 2000. The grapes macerate on their skins during fermentation and then 50% ages in Allier oak barrique (one-third new), and the remaining 50% in traditional Slavonian oak barrels for ten to twelve months. A lovely and vast aromatic profile, and excellent balance, roundness, finesse, length and structure.

Wine exported to: Australia, Canada

Most recent awards

VINI BUONI D'ITALIA: Corona



Winemaking and Aging

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| Grape Varieties: | 80% Aglianico, 20% Piediroso |
| Fermentation container: | Stainless steel |
| Length of alcoholic fermentation: | 20-25 days |
| Type of yeast: | Selected |
| Fermentation temperature: | 25-26 °C (77-78.8 °F) |
| Maceration technique: | After de-stemming and pressing, the must ferments on the skins |
| Length of maceration: | 20-25 days |
| Malolactic fermentation: | Yes |
| Aging containers: | 50% barrique and 50% oak barrels |
| Container size: | 225L, 10-35 hL |
| Container age: | One-third of barrique are new |
| Type of oak: | Allier and Slavonian |
| Aging before bottling: | 10-12 months |
| Aging in bottle: | 10-12 months |
| Closure: | Natural cork |



Vineyard

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| Organic: | No |
| Vineyard location: | From vineyards on the slopes of the Roccamonfina volcano, Campania |

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| Soil composition: | Volcanic soil with excellent levels of phosphorus, potassium and microelements |
| Vine training: | Guyot |
| Altitude: | 140 meters (460 feet) above sea level |
| Vine density: | 5,000-7,000 vines per hectare |
| Yield: | About 6,000 litres per hectare |
| Exposure: | Various |
| Years planted: | 1963-2000 |
| Age of vines: | 15-52 years old |
| Time of harvest: | Aglianico: late October Piediroso: Mid- October |
| First vintage of this wine: | 1975 |
| Total yearly production (in bottles): | 100,000 |



Tasting Notes and Food Pairings

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| Tasting notes: | Deep ruby red in color. The nose is rich, intense, fruity and complex, reminiscent of black cherries, raspberries, blueberries, plums, violets, vanilla, spices, nutmeg and chocolate. Excellent balance, roundness, finesse, length and structure on the palate. |
| Serving temperature: | Best served at 16-18 °C (60.8-64.4 °F). |
| Food pairings: | Lasagna, spaghetti Bolognese or beef dishes |
| Aging potential: | 10-12 years |
| Alcohol: | Alcohol cont. 13,5% by volume; dry extract: 35,8 g/L; total acidity: 5.4 g/L; residual sugar: 4,1 g/L; pH: 3.57 |
| Winemaker: | Riccardo Cotarella |

