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Falerno del Massico Rosso 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, Piediroso 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 to late October. The soil is mixed, with areas rich in potassium and phosphorus, volcanic soils with abundant, characteristic microelements, and tuff. A wine that 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

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

Organic: No

Vineyard location: From vineyards on the slopes of the Roccamonfina volcano, Campania

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

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