



EMPSON & CO.
Experience Italy in a Wine glass



Falerno del Massico Rosso Vigna Camarato 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 80% Aglianico and 20% Piediroso from one of the estate’s oldest hillside vineyards on the slopes of the extinct volcano of Roccamonfina at an altitude of 150 meters (492 feet) above sea level; exclusively issued in the finest

years. The Camarato vineyard was planted in 1986 on volcanic soil with excellent levels of phosphorus and potassium. The grapes are scrupulously selected by hand, and soft-pressed previous to skin maceration on its lees for twenty to twenty-five days. This is followed by malolactic fermentation in Allier oak barrique, where it ages twelve to eighteen months; one-third of the barrique is new, one-third is second use, and one third is third-use. Finally, the wine ages twelve to eighteen months in bottle. Deep, dark crimson red; intense, complex, elegant; voluptuous, lingering palate characterized by silky tannins, magnificent structure and great harmony. Can be cellared for fifteen to twenty years.

Wine exported to: Australia, Canada

Most recent awards

VINOUS: 91

JAMES SUCKLING: 92

WINE ADVOCATE: 88



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 °C (77 °F)
Maceration technique:	Gently pressed, the must ferments on the skins
Length of maceration:	20-25 days
Malolactic fermentation:	Yes
Aging containers:	Barrique

Container size:	225 liters
Container age:	One-third of barrique are new, one-third are second use and one-third are third use
Type of oak:	Allier
Aging before bottling:	12-18 months
Aging in bottle:	12-18 months
Closure:	Natural cork

Vineyard

Organic:	No
Vineyard name:	Vigna Camarato
Vineyard location:	From one of the estate's oldest hillside vineyards on the slopes of the extinct volcano of Roccamonfina, 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:	3,500 vines per hectare
Yield:	2,800 litres per hectare
Exposure:	Various
Years planted:	1968
Age of vines:	30 years old
Time of harvest:	Late October
First vintage of this wine:	1981

Total yearly production (in bottles): 6,000

Tasting Notes and Food Pairings

Tasting notes:	Deep, dark crimson red in color. The bouquet is very intense, complex, elegant and persistent with dominant notes of dark berries, pepper, chocolate, coffee, licorice and vanilla. The palate is luscious, voluptuous and lingering, with silky tannins, magnificent structure and great harmony.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Seafood risotto, egg pasta
Aging potential:	15-20 years
Alcohol:	Alcohol cont. 14% by volume; dry extract: 37,2 g/L; total acidity: 5,4 g/L; residual sugar: 0,9 g/L; pH: 3.59
Winemaker:	Riccardo Cotarella