



EMPSON & CO.
Experience Italy in a Wine glass



Greco di Tufo Tenute di Alta Villa DOCG

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. Tenute di Altavilla extend 25 hectares (62 acres) in the province of Avellino, in the DOCG zones of Irpinia. The vineyards feature predominantly tuffaceous soil with a high percentage of clay, excellent exposure, beneficial diurnal temperature changes and steep slopes. Made from pure Greco di Tufo grapes from very old vines (planted from 1956 to 1980). Harvested in early fall, the grapes are vinified and aged in stainless steel for about four months. Lovely mineral notes with a never-aggressive yet distinctive and persistent palate.

Wine exported to: Australia, Canada, Hong Kong

Most recent awards



Winemaking and Aging

Grape Varieties:	100% Greco
Fermentation container:	Stainless steel
Type of yeast:	Selected
Maceration technique:	Gently pressed, the must ferments off the skins
Aging containers:	Stainless steel
Aging before bottling:	4 months
Closure:	Silicone



Vineyard

Organic:	No
Vineyard location:	From vineyards at the Tenute di Altavilla estate, Campania
Soil composition:	Tuffaceous and marly clay soil
Vine training:	Guyot
Altitude:	400-500 meters (1,312-1,640 feet) above sea level
Vine density:	2,500-3,000 vines per hectare
Yield:	About 3,000 litres per hectare
Exposure:	Various
Years planted:	1956-1980

Age of vines:	35-59 years old
Time of harvest:	Late October
First vintage of this wine:	2004
Total yearly production (in bottles):	60,000

Tasting Notes and Food Pairings

Tasting notes:	Straw yellow in color with an ample, mineral and fruity nose full of apricots, white peaches, almonds and citrus. A complex, rich palate with good structure and a fresh flavor. Never aggressive, it is full of character, genuine and persistent.
Serving temperature:	Best served at 10 -12 °C (50- 53.6 °F).
Food pairings:	Lobster, pizza, or any seafood pasta dishes
Aging potential:	5 years
Alcohol:	Alcohol cont. 13.5% by volume; dry extract: 23 g/L; total acidity: 5.5 g/L; residual sugar: 1,7 g/L; pH: 3.42
Winemaker:	Riccardo Cotarella