



VILLA MATILDE Taurasi DOCG 2016

REGION: Italy / Campania

GRAPES: 100% Aglianico

After Stemming and pressing of bunches, the must is given a cold maceration on the skins, then ferments slowly at 79° F. Afterward the wine macerates on the skins for over 20 days, with daily pumpovers and délestages. Malolactic fermentation follows;

HARVEST NOTE

Harvest 2016 started off mild in the spring, leading to a budding early of about 10 days. Discontinuous periods followed, characterized by sudden drops in temperature and frequent rains, which took to the recovery on the vegetative activity. May through June saw abundant rainfalls which caused an increase in the mildew risk, making the management of vineyards more challenging and demanding. However, focused attention and prevention led to healthy grapes which produced wines of usual quality and longevity. The flowering took place between the end of May and the beginning of June.

TASTING NOTE

Elegant, rich of velvet tannins with wild cherries, blackberry, spicy vanilla and tobacco scents. The palate is full, with an elegant texture and Kinely balanced.

TECHNICAL DATA

APPELLATION: Taurasi DOCG

PH: 3.66

ACIDITY: 5.5 g/L

ABV: 13.5%

AGING: Half ages in Allier oak small barrels, half in Slavonian oak large casks

RESIDUAL SUGAR: 0.8 g/L

POINTS OF DISTINCTION

- **Aged for 18 months in oak casks and barriques and an additional 12 months in bottle**
- **An elegant example of Taurasi**



Villa Matilde is an immortal wine with more than 3000 years of history. It is known to be the most prestigious and valuable wine during the Roman age and the favorite drink of the Emperors and Poets.