

VILLA MATILDE

## Aglianico Campania IGP 2018

*Italy / Campania*

After the clusters are de-stemmed and pressed, the must is cold-macerated, then ferments for some 20 days at 68°F. The wine is then drawn off and completes the malolactic fermentation in stainless steel, then a traditional stay in large ovals, followed by some 3 months' bottle ageing. Rich in sandy clays, quartz sandstones, and fossil beds.

### HARVEST NOTE

In spring, budding began in an optimal manner, slightly delayed compared to the previous year. In June, the rains gave some respite, favoring a flowering that took place regularly and in a rather short time. The constant heat and the absence of rain in the last ten days of July then favored a recovery of the phenological phases of the vine. Afterwards, the month of August was also marked by some brief afternoon thunderstorms, while maintaining the torrid temperatures of the previous phase. Therefore, overall, the development of the vegetation was decidedly fast, continuous and vigorous, with a postponement of the veraison phase of about 7-8 days compared to last year. The months of September and October, although marked by some short storms, gave warm sunny days, the plants did not go into water stress and allowed a slow and gradual ripening of the grapes, bringing harvest times back to the classic periods. The strong temperature range of the last few weeks has slowed down the course of maturation, favoring the synthesis of the primary aromas and the precursors of the secondary ones and preserving very fresh acidity, ideal for the production of the Classic method, the Charmat method and whites in general.

### TASTING NOTE

Appearing a shimmering red with purplish highlights, this Aglianico offers intense, long-lingering impressions of spice, wild blackberries, and ripe red berryfruit. The palate is warm, full-bodied, and velvet-smooth. This full-volumed wine, modern in style, demonstrates in an appealing and convincing fashion its intimate bond with its terroir of origin.

### TECHNICAL DATA

GRAPES: 100% Aglianico

APPELLATION: Aglianico Campania IGP

PH: 3.59

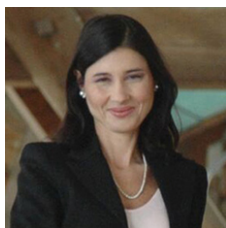
ACIDITY: 5.4 g/l

ABV: 13.5%

AGING: Aged in stainless steel, then a traditional stay in large ovals, followed by 3 months bottle ageing.

### UNIQUE SELLING POINTS

- 100% Aglianico
- Aged for 3 months in steel and an additional 3 months in bottle



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.

