

VILLA MATILDE

## Taurasi DOCG 2018

*Italy / Campania*

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

The beginning of the year was characterized by very low temperatures, which caused the thermal average of the period to drop by a few degrees. The months of February and March, on the other hand, were marked by mild temperatures, as well as the spring which passed with a little rainy climate and above average temperature values, determining the conditions for an early bud break. In the first ten days of April, however, there was a drop in temperatures, in the days between April 19-22, night frosts caused problems for the more developed shoots. Since the end of April, the return of high pressure has resulted in a stable phase of good weather with significant temperature rises and low rainfall which have made it possible to partially recover the damage caused by frosts at least for future years. The flowering phase ran smoothly. The summer was very hot and dry. A long period of drought put a strain on the vineyards which had to undergo an extraordinary heat wave reaching its peak in August. 2017 was therefore the driest year of the last 15 years which, together with the late frosts, recorded an average drop in production of 30%. From a phytosanitary point of view, the dry climate did not favor the spread of ampelopathies and made it possible to considerably limit the number of defense interventions and to deliver perfectly healthy grapes to the cellar. The quality is good with several points of excellent and some excellent for the grapes that have benefited from emergency irrigation or grown in less exposed and cooler areas.

### 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

GRAPES: 100% Aglianico

APPELLATION: Taurasi DOCG

PH: 3.66

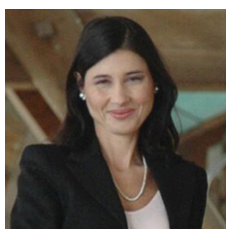
ACIDITY: 5.5 g/l

ABV: 13.5%

AGING: 50% aged in Allier oak small barrels, 50% aged in Slavonian oak large casks, for 12 months. Followed by 12 months of maturation in bottle.

### UNIQUE SELLING POINTS

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

