

VILLA MATILDE

## Fiano di Avellino DOCG 2021

*Italy / Campania*

The vineyards of Fiano di Avellino DOCG are located in Lapio and Montefalcione. The grapes are harvested by hand usually in the second decade of October. After cryomaceration of the grapes at 41 °F to obtain the maximum aromatic extraction from the grapes, soft pressing and cold decanting of the must follow. The obtained wine is refined in stainless steel for about 4 months.

### HARVEST NOTE

The harvest 2021 at Villa Matilde promises well thanks to quality-oriented agricultural practices and generally favorable climatic conditions. The 2021 vintage began with rather mild winter temperatures that lasted almost one degree above the seasonal averages until the beginning of March, with abundant rains. A good vegetative restart therefore took place, but in the first part of April there was a significant drop in temperatures, which led to a delay of about a week in the growth of the shoots. The persistence of temperatures just above average throughout May, June and the first half of July, and the prolonged absence of rain, slowed down the phytopathic pressure and allowed for good flowering and fruit set. In general, the climatic conditions have allowed a management of the vineyards without particular problems. The health of the grapes at harvest is exceptional and this is due to the absence of rains in the last two months before the harvest and consequently of mold. The harvest was postponed compared to 2020 to the second ten days of September starting with the sparkling wine bases, and ending in the first ten days of November with Aglianico del Taurasi. The quantities of grapes are slightly higher than in 2020 and the quality is in line with the company's quality objectives, aimed at high-quality productions

### TASTING NOTE

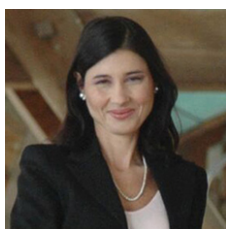
With its straw-yellow color, Fiano di Avellino stands out for its intense and persistent notes of flowers and fruits, such as pear and hazelnut, which evolve over time into more exotic essences and honey. In the mouth it is well balanced and it has a good acid, persistent and well-structured vein. It is an elegant wine, fine and long-lived, with a capacity of aging estimated up to 5 years.

### TECHNICAL DATA

GRAPES: 100% Fiano  
APPELLATION: Fiano di Avellino DOCG  
PH: 3.42  
ACIDITY: 5.4 g/l  
ABV: 13.5%  
AGING: Agd in steel for about 4 months

### UNIQUE SELLING POINTS

- 100% Fiano
- Aged for 4 months in steel



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.