

VILLA MATILDE

Greco di Tufo 2021

Italy / Campania

The vineyards of Greco di Tufo are located around Altavilla irpina, Tufo and Chianche (Campania). In the heart of Irpinia, the tufaceous soil gives Greco grapes distinct elegance of taste and strong personality, typical of the wines obtained from grapes in this area, giving strong emotions to every sip. Gentle pressing, then chilled gravity settling, followed by fermentation off the skins. Matured in 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

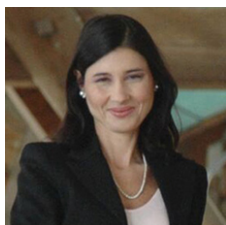
From the straw yellow color, this Greco di Tufo offers a rich bouquet of ripe fruits, from white peach to apricot, sweet almond that meld with exquisitely mineral and citrus notes. On the palate, the vigorous taste is rich, complex and fresh at the same time, completing a wine of great personality.

TECHNICAL DATA

GRAPES: 100% Greco
APPELLATION: Greco di Tufo DOCG
PH: 3.42
ACIDITY: 5.5 g/l
ABV: 13.5%
AGING: Aged in steel for about 4 months

UNIQUE SELLING POINTS

- 100% Greco
- 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.