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Falanghina Rocca dei Leoni Bianco IGP

Francesco Paolo Avallone founded Villa Matilde in the early 1960s. A lawyer by profession, his passionate interest in the classics led him to investigate a 3,000-year-old wine favored by ancient Roman poets and emperors: the “immortal Falerno.” His decade-long quest led to the development of prime clones of Aglianico, Piediroso and Falanghina. Today, twenty original clones of the three varieties are trademarked by Villa Matilde, and Francesco Paolo’s son and daughter, Salvatore “Tani” and Maria Ida Avallone, continue their father’s legacy. Villa Matilde extends four properties, two within the Falerno del Massico DOC appellation (province of Caserta): and two in the Benevento and Avellino provinces. The Avallones have also reached an enviable goal: zero greenhouse gas emissions on all properties. The Rocca dei Leoni estate extends 30 hectares (74 acres) is located in the heart of Benevento’s Sannio area between three valleys. The entire expanse of vineyards enjoys volcanic soil, rich in phosphorus and potassium, and features lush vegetation, with cherry, fir, chestnut and walnut trees. Aglianico and Falanghina grapes particularly benefit from excellent hillside exposures and considerably steep hillsides. The vines are also very old, which contributes to the wine’s excellent structure and aromatic profile. This wine is made from pure Falanghina from very old vines located 400 meters (1,310 feet) above sea level with volcanic soil mixed with grey tuff, cinder and black pumice stone. A lovely, easy-drinking wine with intense fruity and floral aromas, nuanced tropical fruit and white peach. Crisp and refreshing, it is meant to be enjoyed in its youth, ideally in the first two years.

Wine exported to: Australia, Canada

Most recent awards



Winemaking and Aging

Grape Varieties:	100% Falanghina
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	20 days
Type of yeast:	Selected
Fermentation temperature:	10-12 °C (64.4-68 °F)
Maceration technique:	No skin maceration
Length of maceration:	Ferments in steel for about 20 days
Aging containers:	Stainless steel
Aging before bottling:	3 months
Closure:	Silicone



Vineyard

Organic:	No
Vineyard location:	Near Rocca dei Leoni property, Campania
Soil composition:	Volcanic, grey tuff, cinder and black pumice stone soil.
Vine training:	Guyot
Altitude:	400 meters (1,310 feet) above sea level

Vine density:	3,000 vines per hectare
Yield:	6.500 litres-hectare
Exposure:	Various
Years planted:	Early 1970s
Age of vines:	50 years
Time of harvest:	Early September
First vintage of this wine:	2000
Total yearly production (in bottles):	80,000



Tasting Notes and Food Pairings

Tasting notes:	A lovely, easy-drinking wine with intense fruity and floral aromas, nuanced tropical fruit and white peach. Crisp and refreshing.
Serving temperature:	Best served at 10 °C (50 °F).
Food pairings:	Mozzarella di Bufala, seafood and chicken
Aging potential:	3 years
Alcohol:	Alcohol cont. 12,5% by volume; dry extract: 23,6 g/L; total acidity: 5.4 g/L; residual sugar: 5,5 g/L; pH: 3,32
Winemaker:	Riccardo Cotarella