



VILLA MATILDE  
AVALLONE

VITICULTORI IN CAMPANIA DAL 1965

# TENUTA ROCCALEONI

## AGLIANICO Campania IGP

Rocca dei Leoni estates of Villa Matilde winery are located in the heart of Sannio Beneventano, between Caudina valley, Telesina valley and the valley of Tammaro River. They cover an area of about 30 hectares on volcanic soils rich in phosphorus and potassium: a unique terroir, sweet and sour at the same time, which gives strong notes and intense aromas. The origins of both the vine itself and its name are unclear. Traditionally, the vine is thought to have originated in Greece, first cultivated by Phocians from an unidentified ancestral vine; it was then brought to the Campania region by Greek settlers in the 8th century BC.



### TECHNICAL INFORMATION

Grape varietal:	100% Aglianico
Area of production:	Province of Benevento
Soil:	Vulcanic, tuff with abundant clay
Growing system:	Simple Guyot with 8 buds per vine
Vinification:	After the clusters are de-stemmed and pressed, the must is cold-macerated, then ferments for some 20 days at 20°C. The wine is then drawn off and completes the malolactic fermentation in stainless steel.
Ageing:	In stainless steel tanks for some months
Shelf life:	5 years
Organoleptic analysis:	Appearing a shimmering red with purplish highlights, this Aglianico offers intense, long-lasting impressions of spice, wild blackberries, and ripe red berryfruit. The palate is warm, full-bodied, and velvet-smooth. This full-bodied wine, modern in style, demonstrates in an appealing and convincing fashion its intimate bond with its terroir of origin
Pairing with:	Charcuterie, pizza and poultry dishes.
Serving temperature:	16°-18°