



VILLA MATILDE
AVALLONE

VITICULTORI IN CAMPANIA DAL 1965

TENUTA ROCCALEONI

FALANGHINA 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 very old vines, the rich cherry blossoms and fir trees, chestnuts, nuts and broom, contribute to the aromatic profile of wine, which is derived from 100% Falanghina clones.



TECHNICAL INFORMATION

Grape varietal:	100% Falanghina
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 given a chilled maceration in the skins, then ferments slowly at 18°C in stainless steel tanks.
Ageing:	In stainless steel tanks for some months
Shelf life:	5 years
Organoleptic analysis:	The wine has a pale straw yellow color. On the nose the aromas are intense, floral and fruity, with essences of banana, tropical fruits and white peach, while the flavor conquers your mouth thanks to its sapid note, balancing the aromatic bouquet. This is a delicious Falanghina, pleasantly fresh, crisp and light-bodied.
Pairing with:	Pairs perfectly with tasty fish dishes, such as prawns, spaghetti or potatoes gnocchis with mussels and clams. It combines very well with fresh pasta and tomato sauces or vegetable soup.
Serving temperature:	12°-14°