



VILLA MATILDE
AVALLONE

VITICULTORI IN CAMPANIA DAL 1965

TENUTE DI VILLA MATILDE

STREGAMORA Roccamonfina IGP

Piedirosso is a typical Campanian grape variety, which is also known in local dialectal as “Per’ e palummo”. In Italian, the word Piedirosso stands for “red feet”. This grape is named Piedirosso because of the stem of the variety that has three branches. The stems are typically russet coloured and due to the colour and the pattern of the vines, it resembles the foot of a dove.

The name "Stregamora" means a witch with black hair; this was the nickname given to Maria Cristina De Simone Avallone (the winemaker of the company) when she was little and lurked furtively among the barrels of the cellar of Villa Matilde.



TECHNICAL INFORMATION

Grape varietal:	100% Piedirosso
Area of production:	San Castrese estate on the hillside vineyards on the flanks of the extinct Roccamonfina volcano
Soil:	Excellent level of exposure, enriched by the well-drained, tufa-rich volcanic soils. Close proximity to the sea, despite a hillside elevation.
Growing system:	Simple Guyot and spurred cordon
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:	10 years
Organoleptic analysis:	In the glass it has violet undertones and on the nose it has a fruity aroma of red berries with notes of rose and violet. Velvety on the palate with a medium finish.
Pairing with:	Pasta with tomato sauce, white meat, poultry, grilled fish and medium aged cheeses.
Serving temperature:	12°-14°