

VIGNA CAMARATO

Denominazione di Origine Protetta /// Rosso



Made only in the finest growing years with grapes from the vineyard of the same name, one of the San Castrese estate's oldest and best-aspected vineyards, planted on the slopes of the extinct Roccamonfina volcano. Showing a dark, deep red, it vaunts an emphatic, long-lingering bouquet of black and red wild berryfruit, black pepper, chocolate, espresso bean, and vanilla, complemented by a palate that is warm and dry. This is a complex, elegant, and powerful wine.

SERVING TEMPERATURE
16-18°C

CELARING CAPACITY
15-20 years

BOTTLE SIZES
750ml, 1.5l, 3.0l

FIRST VINTAGE
1981

SOIL PROFILE
Volcanic, with abundant phosphorus and potassium

YEAR VINEYARDS PLANTED
1986

VINEYARD ELEVATION
150 metres

HARVEST PERIOD
Last decade of October

VINEYARD DENSITY
3,500 vines/hectare

TRAINING SYSTEM
Guyot, with about 6 buds per vines

YIELD IN WINE (litres/ hectare)
2800

VINIFICATION
Made only in the finest growing years with grapes from the vineyard of the same name, one of Villa Matilde's oldest and best-aspected hillslope vineyards. The clusters are picked one by one by hand, then gently pressed; the must ferments on the skins for 20-25 days at about 25°C, followed by the malolactic fermentation in oak barriques.

MATURATION
In Allier oak barriques (1/3 new, 1/3 once-used, 1/3 twice-used) for 12-18 months, then a further 12-18 months in the bottle

GRAPE VARIETIES
80% aglianico, 20% piediroso

GROWING AREA
Vigna Camarato, San Castrese, Sessa Aurunca