

**MATTODA' - IRPINIA DOC CAMPI TAURASINI**

**PREVIEW**

The Aglianico vineyards of the Fonzone estate dedicated to the production of Mattodà extend along both slopes of a well-ventilated hillside in Paternopoli, between 360 and 400 meters above sea level, bordered by the Fredane and Ifalco streams.

Predominantly north-facing exposures, clay and sandy-clay soils, and controlled yields contribute to grapes of remarkable freshness and quality.

The fruit is harvested at full ripeness and vinified with strict respect for the varietal characteristics of Aglianico.



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### **DATA SHEET**

Denomination: Irpinia DOC Campi Taurasini  
Grape composition: aglianico 100%  
Vineyard location: Paternopoli (AV)  
Soil: clay-loam and sandy-clay  
Altitude: 380–400 m a.s.l.  
Exposure: north, west, south-west, south-east  
Year of planting: 2005  
Planting density: 4,500 vines per hectare  
Training system: vertical trellis  
Pruning system: spur cordon and Guyot  
Yield: 50 quintals per hectare  
Harvest period: first ten days of November

### **WINEMAKING AND AGING**

The grapes are hand-harvested in small crates and immediately transferred to the winery. Fermentation and maceration take place in cocchiopesto amphorae for approximately 30 days. The wine remains in the same vessel until the following spring, for a total of about 6 months. The mass is then divided into three parts and continues aging for an additional 18 months: one portion remains in cocchiopesto amphora, one in large Austrian oak casks (25 hl), and one in 500-liter barrels. After this period, the batches are blended in stainless steel and complete the process with 12 months of bottle aging before release.

*Total aging: 36 months*

### **ORGANOLEPTIC CHARACTERISTICS**

Bright ruby red in color.

On the nose, it expresses notes of wild blueberry, blackcurrant and violet, with elegant menthol nuances.

On the palate, the entry is smooth and inviting, with hints of green pepper, eucalyptus and whole vanilla bean. The balsamic component is intense and persistent.

The tannins are present yet refined, supporting a dry and vibrant palate that clearly expresses the character of Aglianico.

### **PAIRINGS**

It pairs well with roasted red meats, grilled preparations and spiced dishes. Thanks to its freshness and non-opulent structure, it also works beautifully for aperitivo-style pairings with cured meats and semi-aged cheeses.

**Serving temperature:** 16–18°C

**Recommended glass:** medium-sized red wine glass, slightly rounded, with a moderately open rim to ensure proper aeration without dispersing aromas.