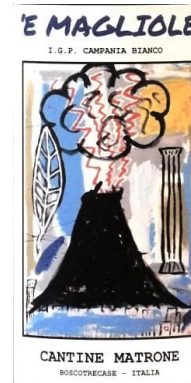


# 'E Majole

## Cantine Matrone

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**LOCALITY:** Italy – Campania

**APPELLATION:** IGP Campania Bianco

**GRAPE VARIETY:** 90% Caprettone, 10% Falanghina

**WINEMAKER:** Andrea Matrone

**VINEYARD:** The grapes are sourced from two distinct vineyards: Monaco and Panoramica: The Monaco vineyard is located in Trecase, in the Bosco del Monaco area, at an altitude of approximately 40 meters above sea level. It faces south and is situated 1.2 km from the coast. The soil is volcanic in origin, sandy, partially silty, with the presence of volcanic ash. This vineyard was planted in 1995. The Panoramica vineyard lies in Trecase along the scenic Via Panoramica, at an altitude of approximately 200 meters above sea level, in an area historically considered the most suitable for the Caprettone grape. It faces south and is located 2.8 kilometers from the coast. The soil is of volcanic origin—sandy, with a high presence of stones and lapilli (volcanic gravel). The vineyard was planted between 2017 and 2020 with ungrafted vines.

**VITICULTURE:** Organic (not certified)

**WINEMAKING:** Harvest typically begins between early and mid-September. The grapes are picked in multiple passes to ensure a balanced expression in the final wine. Fermentation with ambient yeasts takes place in a combination of stainless steel and plastic tanks. Most of the blend macerates on the skins for about three days.

**AGING:** Aged for 12 months in stainless steel tanks, with two to three rackings during this period.

**BOTTLING:** Neither fined nor filtered. Only 20 mg/L of total SO<sub>2</sub>. The bottles are stored horizontally for several months before release.

