

Capolino Perlingieri | 'Talento'

Sannio Aglianico DOC



The Story: Any story that starts with, "I was looking for a great producer of Sciascinoso", has to end well, right? In this case it does. Alexia Perlingieri is the 3rd generation of her family to farm in Solopaca, a beautiful, but brutal and dry part of Benevento. Alexia has taken over the work that her mother took over from her grandfather and is now farming two parcels, totaling 13ha, organically. Alexia was an investment banker in Milan before she returned to winemaking. Her mother's last vintage was in 1987 so she had to start from scratch with new land, re-plant, build a modern cellar, and find an oenologist who shared her same view of wine. Alexia is regarded as one of the bright, young stars of Campania, which is easy to understand when you meet her and taste her wines.

Vineyard: In the town of Solopaca, from vineyard-site Sheet 12, parcel 122. The vineyard is 250 masl with an east/west exposure. Bunches are green harvested in July, grapes are then handpicked and hand sorted mid-October.

Vinification: Fermented in 55 hl Allier oak casks under temperature control with daily pumpovers using indigenous yeasts. Grapes are softly pressed and the wine undergoes malolactic fermentation.

Ageing: Aged 24 months in 55 hl Allier oak tonneaux followed by 24 months cellared in bottle prior to release.

Varietal: 100% Aglianico

Region: Campania, IT

Winemaker: Alexia Perlingieri

Vines Age: 15 years

Production: 3,000 bottles

Farming: Working Organic

Soil: Volcanic Clay

Everything else you want to know about this wine: Late harvest, thin skin, and prone to powdery mildew makes Aglianico hard to deal with. This is why Capolino produces 'Talento' just in the best vintages when they can obtain optimal chemical and phenolic ripening. This is a traditional Aglianico made of body, tannins and dry extract never forgetting drinkability. In Alexia's opinion, "opening a bottles before 5 or 6 years from harvest is like committing infanticide. You have to be talented to make this wine." This wine can be cellared up to 15 years.

Le Storie
Wines