

# Capolino Perlingieri | 'Sciascì'

## Sannio Sciascinoso DOC



**Varietal:** 85% Sciascinoso,  
15% Aglianico

**Region:** Campania, IT

**Winemaker:** Alexia  
Perlingieri

**Vines Age:** 15 years

**Production:** 6,000 bottles

**Farming:** Working Organic

**Soil:** Sandy with pebbles

**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. 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 8, parcels 75, 171, 187, and 353. The vineyard is 150 masl with an east/west exposure. Bunches are green harvested in July, grapes are then handpicked and hand sorted late September for the Sciascinoso through the beginning of October for the Aglianico.

**Vinification:** Varietals are fermented separately in 55 hl Allier oak casks under temperature control with daily pump overs. Fermented with indigenous yeasts, grapes are softly pressed, and the wine goes through malolactic fermentation.

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

**Everything else you want to know about this wine:** More than 20 years ago Alexia's mother decided to bet on the indigenous grape Sciascinoso. The variety had always been part of the local red blend, but she thought its charming nose deserved more attention. The majority of Sciascinoso is blended with a minority of structured and tannic Aglianico, blended and aged. Sciascì is a nickname for Sciascinoso, too hard to pronounce for almost everybody.

*Le Storie*  
Wines