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## CAPOLINO PERLINGIERI AGLIANICO 'BRIZIO'

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**Region:** Campania, Italy

**Appellation:** Campania Aglianico IGT

**Grapes:** Aglianico

**Farming:** Certified organic

**Age of vines:** Vineyards were planted between 2003 and 2008

**Altitude & Soil Type:** 250M, volcanic clay

**Typical Harvest Time:** Mid-Late September

**Maceration & Fermentation:** 7-10 days maceration, Controlled low temperature fermentation in stainless steel using selected yeasts

**Aging:** Aged in stainless steel for eight months

**Finishing:** Fining with pea flour and clay, no cold stabilization. Filtered with 1 micron paper.

**Production:** 4,000 bottles annually

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### Notes from Oliver:

The Perlingieri vineyards are in Solopaca, which is near Monte Taburno. Alexia, the current owner, says 'it was my grandfather who started [making wine]. He was a lawyer and member of the first Italian Parliament (when Italy became a Republic in 1946 and until 1963) and he had the hobby of viticulture and making wine.' Their wines are made in the cellar of a beautiful old stone house they've restored, not far from their vineyards and the house is on their label.

The name 'Brizio' is a tribute to Alexia's mother's great grandmother, Carolina Brizio, owner of Casino Brizio, where Alexia currently lives and works. Made in a lighter style, this Aglianico shows notes of plum and cherry, violets and fennel, with crunchy texture and mild and sweet tannins.