
CAPOLINO PERLINGIERI FALANGHINA 'PRETA'



Region: Campania, Italy

Appellation: Falanghina del Sannio DOC

Grapes: Falanghina

Farming: Certified organic

Age of vines: Vineyards were planted between 2003 and 2008

Altitude & Soil Type: 100M, volcanic/sandy calcareous soils

Typical Harvest Time: Late September

Maceration & Fermentation: Controlled low temperature fermentation in stainless steel using selected yeasts

Aging: Aged in stainless steel for eight months, three months time on the lees. Three months in bottle.

Finishing: Fining with pea flour and clay, no cold stabilization. Filtered with .45 micron paper.

Production: 8,000 bottles annually

Notes from Oliver:

The Perlingieri vineyards are in Solapaca, 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.

'Preta' is a word for stone and is a reference to the stoney soil of the vineyard site. This wine is 100% Falanghina Beneventana (different that Falanghina Flegrei, grown in the Campi Flegrei near Naples). I found it to have citrus and herbal notes, along with superb minerality. It's a delicious, bright and flavorful white wine; one of Campania's classic whites.