
CAPOLINO PERLINGIERI FIANO 'NEMBO'



Region: Campania, Italy

Appellation: Sannio Fiano DOC

Grapes: Fiano

Farming: Certified organic

Age of vines: Vineyards were planted between 2003 and 2008

Altitude & Soil Type: 250M, volcanic clay

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. Six months in bottle.

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

Production: 3,000 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.

'Nembo' is a word for cloud and is a reference to the elevation of the vineyard site, which is high for the region. Fiano is a distinctive, indigenous Campanian variety, that at its best it resembles this one, which smells and tastes of green apple, lavender honey, herbs and citrus peel.