
CAPOLINO PERLINGIERI GRECO 'VENTO'



Region: Campania, Italy

Appellation: Sannio Greco DOC

Grapes: Greco

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. Twelve months in bottle.

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

Production: 4,000 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.

'Vento' is a word for wind and is a reference to the windy nature of the vineyard site. The Greco is held in bottle for a year before release because the variety has high amounts of natural acidity. Ian d'Agata says 'Typical aromas and flavors include yellow flowers, honey, peach, pear, and ripe tropical fruit...' and he also mentions an almost oily mouthfeel that is typical of Greco.