
PERILLO CODA DI VOLPE



Region: Campania, Italy

Appellation: Irpinia Coda di Volpe DOC

Grapes: 100% Coda di Volpe

Farming: Practicing Organic

Age of vines: Planted in 1930

Altitude, Aspect & Soil Type: 470-500 M, SW Facing, volcanic clay

Typical Harvest Time: Mid October

Maceration & Fermentation: Controlled low temperature fermentation in stainless steel (80%) and barrique (20%) with native yeasts

Aging: 2 years in stainless steel, on the lees

Finishing: No fining, filtration or cold stabilization

Production: 2,000 bottles annually

Notes from Oliver:

Michele Perillo comes from Castelfranci, in the south-east corner of the appellation, about half an hour away from the town of Taurasi. His first bottled vintage was 1999, before which he sold fruit to other wineries. He grows all of his own fruit, and he vinifies Taurasi, Taurasi Riserva and Coda di Volpe, all of which are expressive, distinctive, carefully made, great examples of their type. (I was introduced to Perillo by *Ciro Picariello*).

Campania's whites are not as well known as they should be, apart from Greco di Tufo and Fiano di Avellino. The variety Coda di Volpe can be excellent. Beautiful intense pale yellow color; aroma of herbs, white peach, a hint of citrus, and wet stones; long, fresh, and slightly phenolic on the palate, delicious to drink when released but I'd be surprised if this didn't age well, it has the structure and the intensity of flavor. The winemaking is kind of rustic but the flavors are anything but.