
PERILLO TAURASI



Region: Campania, Italy

Appellation: Taurasi DOCG

Grapes: 100% Aglianico

Farming: Practicing organic

Age of vines: Planted between 1930 and 1980

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

Typical Harvest Time: First two weeks of November

Maceration & Fermentation: 35 days on the skins, controlled low temperature fermentation in stainless steel and wooden vats with native yeasts

Ageing: 2 years in 28 hL barrels, 3 years in stainless steel tank, 5 years in bottle

Finishing: No fining, filtration or cold stabilization

Production: 7,000 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*).

Perillo's Taurasi shows the classic flavors of, red and black fruit, cedar/sandalwood/tobacco aromas and flavors, a savory beefy character, a fair amount of fine tannin (the comparison with Barolo in flavors, structure and ageworthiness is inevitable); what differentiates this from other Taurasi I've tasted is the exuberant fresh acidity, due presumably to the high altitude of the vineyards.