

Capolino Perlingieri | 'Brizio'

Campania Aglianico IGT



The Story: Any story that starts with, "I was looking for a great producer of Sciascinoso", has to end well, right? In this case it does. Alexia Perlingieri is the 3rd generation of her family to farm in Solopaca, a beautiful, but brutal and dry part of Benevento. Alexia has taken over the work that her mother took over from her grandfather and is now farming two parcels, totaling 13ha, organically. Alexia was an investment banker in Milan before she returned to winemaking. Her mother's last vintage was in 1987 so she had to start from scratch with new land, re-plant, build a modern cellar, and find an oenologist who shared her same view of wine. Alexia is regarded as one of the bright, young stars of Campania, which is easy to understand when you meet her and taste her wines.

Vineyard: In the town of Solopaca, from vineyard-site Sheet 8, parcels 74, 75, and 171. The vineyard is 100 masl with an east/west exposure. Bunches are green harvested in July, grapes are then handpicked and hand sorted in late September.

Vinification: Fermented in stainless steel tank under temperature control with daily pumpovers using indigenous yeasts. Grapes are softly pressed and the wine undergoes malolactic fermentation.

Ageing: Aged 8 months in tank followed by 3 months cellared in bottle prior to release.

Varietal: 100% Aglianico

Region: Campania, IT

Winemaker: Alexia Perlingieri

Vines Age: 15 years

Production: 4,000 bottles

Farming: Working Organic

Soil: Sandy

Everything else you want to know about this

wine: Capolino Perlingieri's last born is a new style of Aglianico. No long extractions, wood, evident tannin, or high alcohol content. 'Brizio' is ready to drink upon release with juicy fruit notes and soft tannins. Try pairing it with charcuterie or enjoying as an aperitif. The name 'Brizio' is a tribute to Alexia's mother's great grandmother, Carolina Brizio, owner of Casino Brizio, where she lives and works today. Cellar Brizio up to 3 years.

Le Storie
Wines