Azienda Agricola Alexia Capolino Perlingieri

via Marraioli, 58 | 82037 Castelvenere (BN) | Italia tel. | fax +39 0824.971541 R.E.A. Benevento 114284 c.f. CPL LXA 72S 48F 839G | p.iva 05 30 30 11 216

 $in fo @capolino per lingieri.com \ | \ www.capolino per lingieri.com$





VENTO

Variety: Greco 100%

Vineyard location: town of Solopaca, Sheet 12, parcel 122

Altitude: 250-300 msl Exposure: north / south

Soil: volcanic clay Grape yield: 60 ql/ht

Training system: single guyot 4500 plants/hectare

Harvest: hand picking at the end of September. Eventual

sanitary thinning in July

Vinification: handmade berries selection, short skin contact and soft pressing. Controlled temperature clarification and fermentation, selected yeasts. No malolactic fermentation.

Maturation: 8 months in stainless steel (3 months

batonnage)

Fining: bottle for at least 12 months

Aging: from release up to 5 years depending on vintage

and personal taste Colour: gold yellow

Nose: Mediterranean maquis, citrus Flavor: acidity, minerality and sapidity

Serving temperature: 46°-50° F Annual production: 4.000 bottles

Cork: DIAM 5

