

**Azienda Agricola Alexia Capolino Perlingieri**

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## NEMBO



**Variety:** Fiano 100%

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

**Altitude:** 250-300 msl

**Exposure:** east / west

**Soil:** volcanic clay

**Grape yield:** 50 q/ht

**Training system:** single *guyot* 4000 plants/hectare

**Harvest:** hand picking at the beginning 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 3 months

**Aging:** from 6 months up to 5 years depending on vintage and personal taste

**Colour:** pale yellow

**Nose:** flowers, yellow peach and tropical fruits

**Flavor:** lightly spicy, increasing minerality and complexity with aging

**Serving temperature:** 46°- 50° F

**Annual production:** 3.000 bottles

**Cork:** DIAM 5

