

**Azienda Agricola Alexia Capolino Perlingieri**

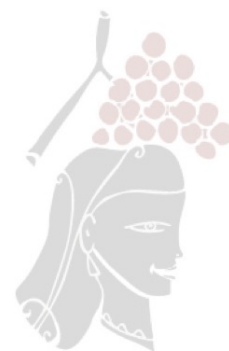
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## VIGNAROSA



**Variety:** Aglianico 100%

**Vineyard location:** town of Solopaca, Sheet 8, parcel 74+75+171

**Altitude:** around 100 msl

**Exposure:** east / west

**Soil:** sandy

**Grape yield:** 70 ql/ht

**Training system:** single *guyot* 3600 plants/hectare

**Harvest:** hand picking around mid September. Green harvest 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:** drink upon release but can be aged up to 24 months

**Colour:** dark pink with coppery reflex

**Nose:** ripe red fruits notes, Mediterranean maquis

**Flavor:** bold, good structure and acidity, persistent

**Serving temperature:** 46°- 50° F

**Annual production:** 2.000 bottles

**Cork:** DIAM 3

