

Azienda Agricola Alexia Capolino Perlingieri

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BRIZIO

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 in late September. Green harvest in July

Vinification: handmade berries selection, controlled temperature fermentation in stainless steel with daily pumping over skins. Indigenous yeasts and soft pressing. Malolactic fermentation

Maturation: 8 months in stainless steel

Fining: bottle for at least 3 months

Aging: from 3 up to 36 months from release

Colour: ruby red with purple reflex

Nose: violets, plums and cherries

Flavor: balanced freshness and acidity, soft

Serving temperature: 60° - 65° F. In summer 35°- 40°F less

Annual production: 4.000 bottles

Cork: DIAM 3

