Capolino Perlingieri

Campania

Capolino Perlingieri “Talento” Aglianico

Francavilla Bisio

Wine	: Capolino Perlingieri “Talento”
Appellation	: Sannio D.O.C.
Grape varietal	: Aglianico
Plant density	: 5,000 plants/Ha
Soil	: Gravel and sandstone over limestone
Harvest	: Hand-harvested in mid-October
Vinification	: Long maceration in 5 ton French oak barrique
Aging	: 24 months in French barrique and 24 months in bottle
Color	: Dark violet with brownish-red hues
Nose	: Elegant and complex with intriguing black fruit and spice
Taste	: Small wild berries, spicy black pepper, mineral and dark chocolate in finish
Alcohol	: 14.5%
Bottle	: Bordeaux
Stopper	: Natural cork
Size	: 12/750ml

The most distinguished of Perlingieri’s red wines, “Talento” shows aglianico that offers both intensity and elegance. Central to aglianico’s genetic makeup, powerful tannins give the wine structure and power while the winery’s aging process helps bring fruit and spice to the forefront of the palate. Lovely dense red and black fruit line the palate while the tannins help channel notes of cinnamon, graphite, and bitter chocolate. Excellent with hearty roasts, stewed meats, and strong cheeses.

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