

La Capranera Aglianico

THE FACTS

COUNTRY: Italy

REGION: Campania

APPELLATION: Campania

CEPAGE: 100% Aglianico

WINEMAKING: The grapes are softly crushed and fermented in temperature-controlled stainless steel tanks.

ALCOHOL BY VOLUME: 14.0%

AGING: The wine ages for eight months in tank before bottling.

ANNUAL PRODUCTION: 2,300 cases

THE STORY

La Capranera, located in Campania, focuses on making wine from sustainably-farmed indigenous grape varieties. La Capranera, which translates to "black goat" in Italian, is named for the breed of goats - cilentana nera - that graze in the national park near where the grapes for these wines are grown. The wines are made from three ancient, local grape varieties: Fiano, Falanghina, and Aglianico and are harvested from vineyards located in the Capaccio-Paestum area of Campania in the middle of the Cilento National Park.

THE ADJECTIVES

OVERALL: Full-bodied and bursting

AROMAS / FLAVORS: Dark chocolate and spice

MOUThFEEL: Fresh red berries

THE SELLING POINTS

AWARDS: 90pts Vinous

SUSTAINABILITY: Green Practicing

PAIRINGS: Mature cheese, braised and grilled meats

