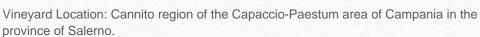


La Capranera

Aglianico IGP Campania





Vinification: The grapes are softly crushed and fermented in temperature-controlled stainless-steel tanks. The wine ages for eight months in tank before bottling.

Grape varieties: Aglianico

Altitude: 130m ASL

Vineyard age: 16 years old

Exposure: South/South-West

Soil: Deep and medium textured soil

Alcohol: 14%

Tasting notes:

Ripe blackberry and white pepper with rose petals. Vibrant and energetic, with wild berries and sage. Delicious with grilled meats, roasted vegetables and mature cheeses.



