

La Capranera

Aglianico IGP Campania

Vineyard Location: Cannito region of the Capaccio-Paestum area of Campania in the province of Salerno.
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

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.

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