

# LA CAPRANERA

# LA CAPRANERA FALANGHINA IGP PAESTUM

*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. Once on the verge of becoming extinct, the goats have had a resurgence in population, just as wines from Campania have recently enjoyed increased visibility internationally.*

Fresh notes of pear and floral accents on the nose. Smooth on the palate with a well-rounded body. Balanced with saline, mineral accents. A delicious match with Mediterranean cuisine - seafood, risotto and fresh salads.

