

La Capranera

Falanghina IGP Paestum



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 six months in tank before bottling.

Grape varieties : Falanghina

Altitude : 130m ASL

Exposure : South/South-West

Soil : Clay and chalk

Alcohol : 12.5%

Tasting notes :

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.

Press Notes

Wine Spectator

2017

89 points

