

La Capranera

Fiano IGP Paestum



The grapes are harvested from vineyards located in the Capaccio-Paestum area of Campania in the province of Salerno in the middle of the Cilento National Park. 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 : Fiano

Altitude : 130m ASL

Exposure : South/South-West

Soil : Clay and chalk

Alcohol : 12.5%

Tasting notes :

Notes of apple and citrus on the nose with a hint of honeysuckle. The same fruit is echoed on the palate with mineral notes on the finish. Perfect as an aperitif or paired with seafood and light summer fare.

