

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 to ten months in tank before bottling.

Grape varieties : Aglianico

Altitude : 150m - 400m ASL

Vineyard age : 15-25 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.

Press Notes

AG Vinous

2022

90 points

