Banville
Wine Merchants

CAPRANERA

Campania

Products

Aglianico IGP Campania

Falanghina IGP Campania

Key Highlights: Capranera means "black goat": named for the Cilentana Nera goats that graze in the Cilento National Park—featured on the label as a symbol of the region's biodiversity. Cilento, Campania—UNESCO-protected vineyards: grown in the Cilento National Park near Paestum, Stio, and Giungano, with mineral-rich soils and Tyrrhenian Sea influence shaping the microclimate. Sustainability with real constraints: no pesticides (protected natural park), natural fertilizers developed in-house, and a fully energy self-sufficient, zero-impact production and bottling model. The Black Goat: Identity, Heritage and Native Grapes Capranera is a Campania project built around local character—starting with its name. "Capranera" translates to black goat, a nod to the Cilentana Nera breed that grazes in the surrounding parkland and has rebounded from near extinction, mirroring Campania's rising international profile. The wines focus on time-tested regional varieties, including Falanghina and Aglianico, capturing the spirit of place without overcomplication. The Place: Cilento National Park, Campania The fruit comes from the heart of Cilento National Park, near Paestum, Stio, and Giungano, in southern Campania. This is a landscape defined by biodiversity and mineral-rich soils, with the nearby Tyrrhenian Sea helping moderate temperatures alongside strong sun exposure—an ideal setup for balanced, expressive wines. Cilento National Park is also a UNESCO World Heritage site, underscoring the region's protected status and distinct identity. Sustainability and Community: Peppino Pagano's Grower-Driven Model Ownership and intent are central to the story: Peppino Pagano recognized the need to preserve Cilento's agricultural heritage and created a model that keeps small, local growers on their land while supplying grapes for Capranera. The farming and production framework is built for long-term stewardship—no pesticides inside the protected park, in-house natural fertilizers, and a green-run, energy self-sufficient, zero-impact cellar—paired with training and integration that brings small growers into a high-standard quality program.

Owner : Giuseppe Pagano

Winemaker : Riccardo Cotarella

Winery production : 57,000 bottles

Varietals planted :

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Campania

Falanghina, Fiano, and Aglianico

Products

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