

LA CAPRANERA

Campania



Products

Aglianico IGP Paestum
Falanghina IGP Paestum
Fiano 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. The wines are made from three ancient, local grape varieties: Fiano, Falanghina, and Aglianico and are harvested from vineyards located in the Capaccio-Paestum area of Campania in the middle of the Cilento National Park. The Tyrrhenian Sea is located just a few miles away and has a moderating effect on the climate of this region, producing excellent wines of exceptional ripeness and balance.

Owner : Giuseppe Pagano

Winemaker : Riccardo Cotarella

Winery production : 57,000 bottles

Varietals planted :
Falanghina, Fiano, and Aglianico

www.capranera.it

