La Capranera, located in Campania, focuses on producing organic wine from indigenous grape varieties at an accessible price point. La Capranera, 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