

## La Capranera

### *Aglianico IGP Paestum*

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 months in tank before bottling.

**Grape varieties** Aglianico

**Altitude** 130m ASL

**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.

LA CAPRANERA AGLIANICO



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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