

La Capranera Fiano

THE FACTS



COUNTRY: Italy

REGION: Campania

APPELLATION: Campania

CEPAGE: 100% Fiano

WINEMAKING: The grapes are softly crushed and fermented in temperature-controlled stainless-steel tanks.

ALCOHOL BY VOLUME: 12.5%

AGING: Aged 8 months in tank

ANNUAL PRODUCTION: 1,600 cases

THE STORY

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. 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 ADJECTIVES

OVERALL: Perfect as an aperitif

AROMAS / FLAVORS: Apples and citrus with a hint of honeysuckle

MOUTHFEEL: Apple and citrus with mineral notes on the finish

THE SELLING POINTS

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Seafood and light summer fare

