

# La Capranera Fiano

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## 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

