

# La Capranera Aglianico

## THE FACTS

**COUNTRY:** Italy

**REGION:** Campania

**APPELLATION:** Campania

**CEPAGE:** 100% Aglianico

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

**AGING:** The wine ages for eight months in tank before bottling.

**ANNUAL PRODUCTION:** 2,300 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:** Full-bodied and bursting

**AROMAS / FLAVORS:** Dark chocolate and spice

**MOUTHFEEL:** Fresh red berries

## THE SELLING POINTS

**AWARDS:** 90pts Vinous

**SUSTAINABILITY:** Green Practicing

**PAIRINGS:** Mature cheese, braised and grilled meats

