La Capranera Fiano

THE FACTS

COUNTRY: Italy REGION: Campania

APPELLATION: Campania

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

THE ADJECTIVES

OVERALL: Perfect as an aperitif

AROMAS / FLAVORS: Apples and citrus with a hint of

honeysuckle

National Park.

MOUTHFEEL: Apple and citrus with mineral notes on the

finish

THE SELLING POINTS

PAIRINGS: Seafood and light summer fare



A CAPRANE

LA CAPRANERA

