

La Capranera Falanghina

THE FACTS

COUNTRY: Italy

REGION: Campania

APPELLATION: Campania

CEPAGE: 100% Falanghina

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

AGING: The wine ages for six months in tank.

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: Refreshing & aromatic

AROMAS / FLAVORS: Cedar with tropical notes and accents of banana

MOUTHFEEL: Generous & perky

THE SELLING POINTS

SUSTAINABILITY: Organic In Practice

PAIRINGS: Mozzarella di Bufala, shellfish & seafood

