

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

Key Highlights:

Capranera means "black goat": named for the Cilentana Nera goats that graze in the Cilento National Park—featured on the label as a symbol of the region's biodiversity.

Cilento, Campania—UNESCO-protected vineyards: grown in the Cilento National Park near Paestum, Stio, and Giungano, with mineral-rich soils and Tyrrhenian Sea influence shaping the microclimate.

Sustainability with real constraints: no pesticides (protected natural park), natural fertilizers developed in-house, and a fully energy self-sufficient, zero-impact production and bottling model.

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

