

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.

ALCOHOL BY VOLUME: 12.5%

AGING: The wine ages for six months in tank.

ANNUAL PRODUCTION: 4,100 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: Refreshing & aromatic

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

MOUTHFEEL: Generous & perky

THE SELLING POINTS

SUSTAINABILITY: Green Practicing

PAIRINGS: Mozzarella di Bufala, shellfish & seafood

