



# i Capitani

## Taurasi – DOCG

### BOSCO FAIANO – 2013

The wine represents the real soul of the farm. The Taurasi “Bosco Faiano” wine has excellent structure, produced from the harvest of selected grapes of the vintage Aglianico grapevines.

In the Bosco Faiano district of Torre le Nocelle, a small town in the heart of the Apennine mountains (about 70km east of Naples) is where the Capitani vineyards (approx. 15 hectare farm) is located. The vineyards here have been the pride of the Cefalo family for centuries.

**Place of Production:** Hilly sunny lands dominating the valley of the river Calore. Soil: clayish-calcareous

**Varietal:** Aglianico. Spur pruning cultivation. Density of about 4500 stocks per hectare. Aglianico grapevine has probable very old Greek origin (from word “ellenico”) Its ideal habitats are the clay-limestone soils of volcanic origin of medium altitude and extreme temperature changes daily. It has a compact cluster, cylindrical-conical, thick skin, and blue color almost-sour pulp rich in tannins. The wines produced are ruby color, with intense aromas that connect to production’s area with a lively astringency. The Aglianico grapevine is the basis of the great reds for aging of Southern Italy such as Taurasi. Among the best red grapes of Italy is late harvest (late October - early November).

**Yield per Hectare:** 80 quintal per hectare with 70% wine return

**Alcohol Content:** 14.50% Vol.

**Vinification:** Tardive (late harvest): first week of November, hand-picked with a choice of the best grapes in slightly overripened; After picking the grapes off the stalks the must ferments on the skins for about 30 days in controlled temperature.

**Aging:** In French-oak barriques for 18 - 24 months

**Bottle Aging:** Fining in bottle for an additional year, or longer

**Tasting and Pairing:** Deep burgundy with sparkling shades of red, fragrance is ethereal, complex, with notes of licorice and vanilla against a refined background of berries and black cherries. Tertiary features are well highlighted, pleasantly balsamic with pink pepper and intense and complex exotic spices i. Flavor is full bodied. Dry, rounded, harmonic, with an intense and persistent aftertaste, reminiscent of sour black cherries and berries. Complex, long-lasting and all embracing.

Best served with red meat or game, spicy and pungent cheeses.

**Suggested serving temperature:** Open the bottle at least 30 minutes prior, excellent at 18 – 20 °C (64.4 – 68 °F)



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