



i Capitani

Clarum

IRPINIA FALANGHINA — DOC

2017

Obtained from the vinification of selected grapes of native Falanghina vine stock, the Clarum of i Capitani fully represents our territory with undeniably dynamic fragrances and tastes.

In the Bosco Faiano district of Torre le Nocelle, a small town in the heart of the Apennine mountains (about 70km east of Naples, the green hills are bathed in the southern Italian sun, with wide temperature ranges, temperate winds and semi-volcanic soils: a land born to produce amazing wines.

It is here on these green hills where the vineyards of the approx. 15 hectare farm Capitani is spread. The vineyards that have been the pride of the Cefalo family for centuries. Irpinia, hard but generous land, has long shown a great interest in viticulture with best production areas are on the land where the hills smoothly run down the valleys of the Calore and Sabato rivers.

Place of Production: Mid Hill Irpinia Territories

Varietal: Falanghina. Guyot cultivation and traditional method. Falanghina is a semi-aromatic variety which is characterized by freshness and acidity with pleasant reminders of the smell of flowers of Mediterranean scrub. The vine matures in the last part of September. It's crisp, sweet with great acidity and produces fresh and scented wines... wonderful "summer wines".

Yield per Hectare: 90 quintal per hectare with 70% wine return.

Alcohol Content: 13.00% Vol.

Vinification: Vintage harvest early October, soft grape crushing and fermentation in controlled temperature

Tasting and Pairing: Bright straw color, fragrance is lively and intense, with marked hints of fresh tropical fruits, floral notes, and aromatic herbs. Flavor is dry, soft, rich and fresh.

Ideal pairing with fish and shellfish, with pasta or rice. Excellent as an aperitif or to accompany flans and soft cheeses.

Suggested serving temperature: 9 – 11°C (48 – 52°F)



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