



i Capitani

Vini nobili, oli pregiati e ospitalità rurale

Our goal has always been to promote Irpinia, a harsh but generous land, rich in traditions and culture.





Our Selections

Emè

CAMPANIA ROSSO
INDICAZIONE GEOGRAFICA PROTETTA

A top-class Wine, red and pulsating life like blood ("eme" in Greek): this is our project dedicated to people with real passion. It has a magnificent blend, so uniquely delightful, an elegance achieved from the wise and balanced blending of wines processed in pureness from the grapes of the Aglianico, Merlot and Sangiovese vine varieties grown with real passion in our "Bosco Faiano" vineyards. The history of the Merlot clone, preserved from extinction and grafted onto wild rooted vines is century-old. It is the outcome of the qualitative selection of the historical activities of a family-run winemaking establishment, which today concurs in expressing its personal, genuine, and authentic identity.

Place of production	The location is hilly (altitude of 350 m), looking out over the valley of the Calore River in the locality of Bosco Faiano, Torre le Nocelle (AV). The nature of the soil is clay-like and chalky
Grapevines	Aglianico , Merlot and Sangiovese. Cultivated through vertical trellises and the classic version in canopy form. Low yields of 55 – 60 ql. per hectare. Merlot re-grafted from the farm's clones.
Vinification	Sangiovese and Merlot at the end of September, from grapes hand-harvested slightly overripe with the selection of the best bunches. Aglianico end of October. After the grapes have been de-stemmed, the must ferments on their peelings for about 15 days under a controlled temperature.
Ripening	In wooden vats of different sizes and origins for a period of 12 - 18 months according to the varietal: Aglianico (25 hl), Sangiovese (5.5 hl), Merlot (2.5 hl). Refining occurs in bottles for another 6 months
Alcohol level	15 %
Colour	An intense red, brilliant, with shades of purple.
Fragrance	Intense fruity sensation of sour black cherries, red currants and other berries with an additional flair of licorice and wood.
Flavour	Full, harmonic, smooth with an unmistakeable flavour of ripe plum.
Suggestions for serving	18° C. before a moderate oxygenation.
Food matches	Excellent with red grilled and roasted meat, soup and spicy food.



Our Selections

Faius

CAMPANIA BIANCO
INDICAZIONE GEOGRAFICA PROTETTA

The Faius of I Capitani is a project that pursues excellence. The highest expression of the grand white vine stocks of Irpinia (Fiano, Greco and Falanghina). A wine with a powerful structure and a typical feature of mineral freshness able to evolve with time. Refining in small oak barrel for a period of 6 - 8 months adds balance and personality. A really unique wine.

Place of production	An experimental vineyard in the Bosco Faiano locality of Torre Le Nocelle(AV), its clay-like and chalky soil looks to the southwest in a hilly zone located at 360 m above sea level.
Grapevines	Greco, Fiano and Falanghina from experimental implants in the Bosco Faiano district with guyot cultivation methods and very low yields (about 45 quintals per hectare).
Vinification	Harvested by hand, at the end of October the slightly overripe grapes undergo a pre-fermentation maturation on their peelings, and an alcoholic fermentation with autochthonous yeast in first or second passage oak barrels.
Ripening	In small European oak barrels (barriques) with the permanence of fermentation yeast for 6 - 8 months.
Alcohol level	13,5 %
Colour	Straw yellow with evident golden reflex.
Fragrance	Delicate, elegant but persistent, with a hint of vanilla, roasted almonds, ripe yellow fruits and citrus peels.
Flavour	Dry or soft, glycolic, mineral.
Serve	11° - 12° C (51°-54° F).
Food matches	Soups and grilled fish, white meats, baked food, soft cheeses.





Synonym of
aglianico cultivar

Taurasi

TAURASI "BOSCO FAIANO" DOCG

The wine represents the primum movens of the Farm "I Capitani" junction between past and present, the real soul of the Farm. And the soul is all in the Taurasi "Bosco Faiano", wine of excellent structure, obtained from the vintage of selected grapes of the Aglianico Taurasi grapevines.

Place of production	Hilly sunny lands dominating the valley of the river Calore. Soil: clayish-calcareous
Grapevines	Aglianico Taurasi. Guyot cultivation and rammed chain. Density of about 4500 stocks per hectare.
Production	80 quintal per hectare with 70% wine return.
Vinification	First week of November, hand picked grapes with a choice of the best grapes in slight overripening. After picking the grapes off the stalks the must ferments on the skins for about 15 days in controlled temperature.
Ripening	In French-oak barriques for 12-18 months; fining in bottle since the third year of the vintage or longer.
Alcohol level	14,5%
Colour	Deep burgundy with sparkling shades of red.
Fragrance	Ethereal, complex, with notes of licorice and vanilla against a refined background of berries. Tertiary features are well highlighted, pleasantly balsamic with pink pepper and exotic spice.
Flavour	Full bodied. Dry, rounded, harmonic, with an intense and persistent aftertaste, reminiscent of sour black cherries and berries. Complex, long-lasting and all embracing.
Serve	Open the bottle at least 30 minutes earlier excellent at 18-20 °C (64.4-68 °F)
Food matches	Best served with red meat or game. Exalt seasoned and spicy cheese.



Synonym of
aglianico cultivar

Jumara

IRPINIA AGLIANICO CAMPI TAURASINI
DENOMINAZIONE DI ORIGINE CONTROLLATA

A red wine with a particular structure and identity. Obtained from the vinification of selected grapes from the Aglianico Taurasi vinestock cultivated with care and passion in our vineyards. The maturation in oak barriques exalts its taste and enriches its bouquet.

Place of production	Hilly sunny lands dominating the valley of the river Calore (the "Jumara") in Irpinia. Cayish calcareous soil.
Grapevines	Aglianico Taurasi in purity. Guyot cultivation and rammed chain.
Production	First harvest with yields of 90 ql. per hectare in wine of 70%
Vinification	End of October hand picked grapes; after picking the grapes off the stalks the must ferments on the skins for about 7 - 10 days in controlled temperature.
Ripening	From 6 to 8 months in barrels; refining in bottle for at least 3 months.
Alcohol level	14 %
Colour	Ruby-red tending towards garnet, lively.
Fragrance	Intense, persistent, with an unmistakable taste of sour black cherries, elegantly blended with woody sensations.
Flavour	Full, harmonic, with a strong structure, broad and agreeably tannic.
Serve	18° C. before a moderate oxygenation.
Food matches	Best served with decisive and fragrant dishes, such as soups and spicy main courses. Excellent with red grilled meat and spicy cheese.



Synonym of
aglianico cultivar

Guaglione

IRPINIA AGLIANICO
DENOMINAZIONE DI ORIGINE CONTROLLATA

Guaglione wine, part of the i Capitani group, is a perfect sample of the Aglianico wines. This young and vigorous wine denotes a strong personality. Its color is intense and highly fruity to the nose, very pleasant and tannic to taste. Straightforward and sincere, as only the youth can be.

Place of production	Hilly sunny lands in Irpinia. Cayish-calcareous soil.
Grapevines	Aglianico. Guyot cultivation and rammed chain.
Production	First harvest with yields of 90 ql. per hectare in wine of 70%
Vinification	End of September hand picked grapes; after picking the grapes off the stalks the must fstay with skins at 65°C for few hours and after ferments in low controlled temperature.
Ripening	Refining in bottle for at least 3 months.
Alcohol level	13 %
Colour	Ruby red with a gleaming touch of cherry.
Fragrance	Rich, persistent, with an unmistakable flair of red fruits and purple violets, accompanied by a touch of balsamic herbs and Mediterranean spices.
Flavour	Fresh, harmonic, lively and full-bodied, with a touch of mixed berries and cherry. Stylishly tannic.
Serve	16 - 17 ° C. Before a moderate oxygenation.
Food matches	Best served with decisive and fragrant dishes, such as soups and spicy main courses. Excellent with red grilled meat and spicy cheese.





Great white native vines

Greco di Tufo

SERUM

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

From the most exclusive vine stocks of Irpinia, it is one of the most exclusive I Capitani white wines. The Greco di Tufo DOCG Serum is a white wine with a delicate flavour, intense in colour, a harmonic balance that is simply unmistakable.

Place of production	Mid hill Irpinia territories in Tufo, Montefusco, Santa Paolina.
Grapevines	Greco di Tufo cultivated in vertical trellises using guyot pruning methods
Production	70 quintal per hectare with 60% wine return.
Vinification	Vintage beginning of October, soft crushing and fermentation in controlled temperature.
Alcohol level	13 %
Colour	Straw yellow with golden reflex
Fragrance	With a strong and persistent character and a hint of Renette apples, broom flowers and citrus fruits.
Flavour	Tasty, harmonious, delicate, enfolding and enduring.
Serve	9° - 10° C (48° - 50° F).
Food matches	Recommended with fish. Excellent as an appetizer.



Great white native vines

Fiano di Avellino

GAUDIUM

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Few vine stocks classify a territory in such a way as the Fiano classifies the territory of Avellino. The Fiano of Avellino DOCG Gaudium de I Capitani, a white wine with a powerful structure and a bursting personality faithfully reflects the characteristics of these territories, testifying to its calling to wine production.

Place of production	Mid hill Irpinia territories in Lapio's lands, east facing.
Grapevines	Fiano di Avellino with vertical trellis cultivations.
Production	80 quintal per hectare with 60% wine return.
Vinification	Harvested at the start of October, pressed lightly, it undergoes a partial pre-fermentation cryo-maceration on their peelings and an alcoholic fermentation at controlled temperatures.
Alcohol level	13 %
Colour	A wine with gradations of straw yellow to bright green.
Fragrance	Intense and persistence, with golden apple and pear smacks. Spices, almond, delicate vanilla.
Flavour	Dry, soft, equilibrate, warm.
Serve	9 - 10 °C. (48 - 52 °F)
Food matches	Recommended with fish and soft cheese.



Great white native vines

Clarum

IRPINIA FALANGHINA
DENOMINAZIONE DI ORIGINE CONTROLLATA

Obtained from the vinification of selected grapes of autochthonous Falanghina vine stocks, the Clarum de I Capitani fully represents our territory with undeniably dynamic fragrances and tastes of fruit and flowers.

Place of production	Mid hill Irpinia territories mainly in Bosco Faiano vineyards in Torre le Nocelle (AV)
Grapevines	Falanghina
Production	Guyot cultivation and traditional method. 90 quintal per hectare with 70 % wine return.
Vinification	Vintage beginning of October, soft grape crushing and fermentation in controlled temperature.
Alcohol level	13 %
Colour	Straw yellow with golden reflex.
Fragrance	Intense with marked fresh fruit smack and flowery notes.
Flavour	Dry, soft, fresh.
Serve	9 - 11 °C. (48 - 52 °F)
Food matches	Excellent with fish and shellfish. Very good as an appetizer





Oils of Irpinia

aurum
silvae

EXTRAVIRGIN OLIVE OIL
SELECTION MONOCULTIVAR RAVECE

Aurum Silvae of the i Capitani group is the product of a region which favours its growth and is attentive to strictly controlled crop cultivation and cold processing methods. This extra virgin olive oil of the Ravece mono-cultivar is the highest expression of the Irpinia region which offers the best typical products in terms of quality and uniqueness, intense sensations to the nose and on the palate.

Place of production	Mid-hill Irpinia lands at 380-400 m above sea level in the Bosco Faiano, Torre le Nocelle localities (Avellino).
Cultivar	Ravece 100 %.
Production	End of October, handpicking from the tree, processing within 24 hours after the harvest in the farm's oil press, through cold extraction. Bottling without filtration occurs after static decantation.
Colour	Intense golden yellow with delicate green hues.
Fragrance	Intense fruity sensations. Green tomato, fresh herbs and a balsamic flair of mint and sage.
Flavour	All enfolding and intense, with rich features of fresh vegetables and strongly harmonic shades of bitterness and spice.
Food matches	Perfect when used raw to season vegetable salads and bean soups. Excellent for grilled meat and fish.
Product packs	Bottles of 500 ml, tan of 3000 ml .



Oils of Irpinia

Turrioro

EXTRAVIRGIN OLIVE OIL

Turrioro is a quality extra virgin olive oil, and is the product of a careful processing of olives harvested in the Irpinia region (Ogliarola, Ravece, Leccino, and Moraiolo). The handpicking and cold pressing of the berry highlights the top quality organic values and superb organoleptic features of this oil which is perfect for cooking or seasoning all the typical dishes of our Mediterranean cuisine.

Place of production	Mid-hill Irpinia lands at 300-350 m above sea level.
Cultivar	Ogliarola avellinese, Ravece, Leccino, Moraiolo.
Production	End of October, handpicking from the tree, processing within 24 hours after the harvest in the farm's oil press, through cold extraction. Bottling without filtration occurs after static decantation.
Colour	Crystal clear, golden yellow, with a delicate sheen of green.
Fragrance	Average fruitiness: ripe tomatoes, artichokes and a touch of green apples.
Flavour	Well-balanced, delicate but of a complex structure, enriched with hints of fresh vegetables and dried fruit with a harmonic bitter and spicy feature.
Food matches	Excellent when used raw, as seasoning for vegetables and toasted "bruschetta." Also ideal for the first course in general, baked meat and fish.
Product packs	Bottles of 500 ml and tins of 5 l.