



**i Capitani**

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In Torre le Nocelle, a small little town in the heart of Irpinia, there has been for over a century the Farm :“I Capitani” belonging to the Cefalo family. A small farm of about 12 hectares, today exclusively cultivated with vineyard and olive grove.

The field, splendidly exposed, was formerly a game reserve of the Prince of the Leonessa , Lord of Montemiletto, and bought in the last twenties of 1800 by the grandfather Ciriaco, the founder of the Farm ,who obstinately and sweating went on working on the farm, changing the age-old woods in marvellous vineyard.

Today Ciriaco, the grandson, has taken back the old baton and animated with the same attachment and tenacity of his grandfather, has brought back the ancient Farm to its former splendour.

The Farm, through the production of prestigious wines and high quality extra virgin olive oil have the ambitious target to promote through Italy and all over the world the image of Irpinia, a hard but generous land full of traditions and culture.



## FIANO DI AVELLINO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
GAUDIUM

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.
Flavour	Dry, soft, equilibrate, warm.
Serve	9 - 10 °C. (48 - 52 °F)
Food matches	Recommended with fish and soft cheese.
Bottles produced	8.000 per years of 750 ml.