



**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 splendid farm of about 15 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.



## GRECO DI TUFO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
SERUM

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	Medium intensity yellow with golden reflex.
Fragrance	With a strong and persistent character and a hint of Renette apples, broom flowers, citrus fruits, rock.
Flavour	Tasty, harmonious, delicate, enfolding and enduring.
Serve	9° - 10° C (48° - 50° F).
Food matches	Recommended with fish. Excellent as an appetizer.