



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.

Guaglione

IRPINIA AGLIANICO
DENOMINAZIONE DI ORIGINE CONTROLLATA



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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. Spur pruning cultivation.
Production	First harvest little in advance (end of September) with yields of 90 ql. per hectare in wine of 70%
Vinification	Destemming and crushing of the grapes. Pre-fermentation technological maceration at low or very high temperature. Alcoholic fermentation at controlled temperature for 7-8 days without peelings.
Ripening	Aging in bottles for at least 3 months.
Alcohol level	13 %
Colour	Ruby red with a gleaming touch of cherry and violet reflex.
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, cherry, vanilla. Soft tannins.
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.