



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.



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. Cane pruning.
Production	Second 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 10 -15 days in controlled temperature.
Ripening	From 8 to 10 months in barriques; 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 and spices sensations.
Flavour	Full, harmonic, with a strong structure, broad, long and elegant tannins.
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.