



**i Capitani**

I Capitani srl  
via Bosco Faiano  
83030 Torre Le Nocelle  
(Avellino) Italy  
tel. 0825 969182  
fax 0825 682542  
www.icapitani.com

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.



## TAURASI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
BOSCO FAIANO

The wine represent 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 grapevines.

Place of production	Hilly sunny lands dominating the valley of the river Calore. Soil: cayish-calcareous
Grapevines	Aglianico. Spur pruning cultivation. Density of about 4500 stocks per hectare.
Production	80 quintal per hectare with 70% wine return.
Vinification	Tardive: first week of November, hand-picked with a choice of the best grapes in slightly overripened; After picking the grapes off the stalks the must ferments on the skins for about 30 days in controlled temperature.
Ripening	In French-oak barriques for 18 - 24 months 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 and black cherries. Tertiary features are well highlighted, pleasantly balsamic with pink pepper and intense and complex exotic spices.
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.