



**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 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.



## EMÈ

IRPINIA ROSSO  
DENOMINAZIONE DI ORIGINE CONTROLLATA

A top-class Wine, red and pulsating life like blood ("eme" in Greek): this is our project dedicated to people with real passion. It has a magnificent blend, so uniquely delightful, an elegance achieved from the wise and balanced blending of wines processed in pureness from the grapes of the Aglianico, Merlot and Sangiovese vine varieties grown with real passion in our “Bosco Faiano” vineyards. The history of the Merlot clone, preserved from extinction and grafted onto wild rooted vines is century-old. It is the outcome of the qualitative selection of the historical activities of a family-run winemaking establishment, which today concurs in expressing its personal, genuine, and authentic identity.

Place of production	The location is hilly (altitude of 350 m), looking out over the valley of the Calore River in the locality of Bosco Faiano, Torre le Nocelle (Avellino). The nature of the soil is clay-like and chalky
Grapevines	Aglianico , Merlot and Sangiovese. Cultivated through vertical trellises and the classic version in canopy form. Low yields of 55 – 60 ql. per hectare.Merlot re-grafted from the farm's clones.
Vinification	Sangiovese and Merlot at the end of September, from grapes hand-harvested slightly overripe with the selection of the best bunches. Aglianico end of October. After the grapes have been de-stemmed, the must ferments on their peelings for about 15 days under a controlled temperature.
Ripening	In wooden vats of different sizes and origins for a period of 12 - 18 months according to the varietal: Aglianico (25 hl),Sangiovese (5.5 hl),Merlot (2.5 hl). Refining occurs in bottles for another 6 months
Colour	An intense red, brilliant, with shades of purple.
Fragrance	Intense fruity sensation of sour black cherries, red currants and other berries with an additional flair of licorice and wood.
Flavour	Full, harmonic, smooth with an unmistakable flavour of ripe plum.
Serve & alcohol level	18° C. before a moderate oxygenation. 14%
Food matches	Excellent with red grilled and roasted meat, soup and spicy food.