



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 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.



FAIUS

IRPINIA BIANCO
DENOMINAZIONE DI ORIGINE CONTROLLATA

The Faius of I Capitani is a project that pursues excellence. The highest expression of the grand white vine stocks of Irpinia (Fiano Greco and Coda di Volpe). A wine with a powerful structure and a typical feature of mineral freshness able to evolve with time. Refining in small oak barrel for a period of 6 - 8 months adds balance and personality. A really unique wine.

Place of production	An experimental vineyard in the Bosco Faiano locality of Torre Le Nocelle(AV), its clay-like and chalky soil looks to the southwest in a hilly zone located at 360 m above sea level.
Grapevines	Greco, Fiano and Coda di Volpe from experimental implants in the Bosco Faiano district with guyot cultivation methods and very low yields (about 45 quintals per hectare).
Vinification	Harvested by hand, at the end of October the slightly overripe grapes undergo a pre-fermentation maturation on their peelings, and an alcoholic fermentation with autochthonous yeast in first or second passage oak barrels.
Ripening	In small European oak barrels (barriques) with the permanence of fermentation yeast for 6 - 8 months.
Alcohol level	13%
Colour	Straw yellow with evident golden reflex.
Fragrance	Delicate, elegant but persistent, with a hint of vanilla, roasted almonds, ripe yellow fruits and citrus peels.
Flavour	Dry or soft, glycolic, mineral.
Serve	11° - 12° C (51°-54° F).
Food matches	Soups and grilled fish, white meats, baked food, soft cheeses.