



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.



CLARUM

IRPINIA FALANGHINA
DENOMINAZIONE DI ORIGINE CONTROLLATA

Obtained from the vinification of selected grapes of autochthonous Falanghina and Coda di volpe vine stocks, the Clarum de I Capitani fully represents our territory with undeniably dynamic fragrances and tastes.

Place of production	Mid hill Irpinia territories
Grapevines	Falanghina (90 %) e Coda di volpe (10 %). Guyot cultivation and traditional method.
Production	90 quintal per hectare with 70 % wine return.
Vinification	Vintage beginning of October, soft grape crushing and fermentation in controlled temperature.
Alcohol level	12,5 %
Colour	Straw yellow with golden reflex.
Fragrance	Intense with marked fresh fruit smack and flowery notes.
Flavour	Dry, soft.
Serve	9 - 11 °C. (48 - 52 °F)
Food matches	Excellent with fish and shellfish. Very good as an appetizer
Bottles produced	10.000 per years of 750 ml.