



The farm I Capitani also have in the spot Bosco Faiano a flourishing and young olive grove for the production of olives of the variety Ravece and Ogliarola of Avellino. The olives when are to the right point of ripening, are collected by hand and directly pressed in the farm in the continuous cycle oil pressed. Due to the limited dimensions of the equipment, the pulp never reaches temperatures over 20° Centigrade and so the olive pressing is "cold pressing". The obtained Extra virgin oil isn't subjected to any kind of straining, but it is put to decant naturally in suitable holders, far from light and heat.

Our other big passion: oil

Since the years of the grandfather Ciraco, the Capitani have vint their own grapes in suitable places using advanced tools for those days. Today the old cellar all made in stone and bricks, rebuilt as it was before after the earthquake of 1980, is a small museum where are exhibited, together to the many tools that go back to the old days of the peasant life, different pieces of oenological antiques. Even today the Farm's cellar is a place where cutting-edge technologies are used to safeguard the most ancient tradition. Constant experimentation and the cooperation with renowned wine experts continue to be the strengths of our excellence in production.

Cellar between past and future

producing premium wines. the excellent terroir, let the farm I Capitani obtain selected high quality grapes which are used for the accurate and wise cultural cares, always respecting either nature or tradition, together with the vineyard is assigned to the cultivation of the Greco and Fiano cultivar and, for a few years, we have been growing Sangiovese, too, to complete our bold wine-making alchemy. complete the range of the grapes traditionally produced in the farm. A hectare of experimental autochthonous aglianico, which is grown in low yield, as we learned to do, in order to express the best consistency, balance and integrity of its fruits. Other grapevine like Merlot and Falanghina land. The vined hectares are mostly assigned to cultivation, through the espalier technique, of the Cefalo family, made by vines, but, above all, made by vine-dressers that know how to listen to their sun. Vineyards that have been for centuries the pride and boast of the farming tradition of the and Sabato. It is here on these green hills where the vineyard of the farm Capitani spread in the highest production on the land where the hills smoothly run down the valleys of the rivers Calore Irpinia, hard but generous land, has ever since shown a great interest for the viticulture with Irpinia, terra dura ma generosa, ha da sempre mostrato una spiccata vocazione alla viticoltura.

Pure expression of an exceptional terroir



From left: Gabriele, Pasqualina, Antonio, Ciriaco, Antonio, Assunta, Chiara Maria Assunta

A Century Old Tradition

In Torre le Nocelle, a small little town in the heart of Irpinia, there has been for over a century the Farm belonging to the Cefalo family nicknamed "I Capitani". The field was formerly a game reserve of the Lord of Montemiletto, and it's in a particular and advantageous position that dominates the valley of the river Calore and facing the famed Taurasi.

It was purchased by the Cefalo family at the end of the 19th century by decision of "granpa" Ciriaco, founder of the Farm, who wished to turn the uncultivated fields in wonderful vineyards, the pride of these lands, through stubbornness and hard work. The love for the land and its fruits was ever present, even when in the first twenty years of the past century the vineyards were ferociously devastated by vine disease.

The vineyard was completely reinstalled, the Farm re-flowered and gained its previous splendour thanks to the work that the numerous sons of the founder had dedicated for over forty years. In the '70s, due to the youth shying away from farming activities, the Farm suffered an inevitable decline. The desire of rebirth occurred with Ciriaco, the founder's grandson, after the ruinous earthquake of 1980. After having worked for more than ten years as an engineer in the reconstruction of Irpinia, in the '90s he accepted the old baton passed on to him by his predecessors and driven by the same passion and the same stubbornness of his grandfather, he brought the historical family tradition back to its ancient splendor, leading it towards greater objectives.

A challenging project

The Farm is situated in Torre le Nocelle (Avellino) in district Bosco Faiano, among 12 hectares of hills well exposed and exclusively cultivated with vineyard and olive grove. In the middle of the old field nowadays you can find a modern and complex farm which is more and more interested in producing high quality wine and extra virgin olive oil, and also to give a nice and warmth rural hospitality.

Today, as always, driven by the wish and pride to hand down the trade of one's father, our goal is to promote the image of Irpinia, a land of ancient flavors, traditions and culture, through a project that pays careful attention to the details and strives to achieve perfection.



i Capitani

Vini nobili e oli tipici dell'Irpinia, ospitalità rurale.

Our goal has always been to promote Irpinia, a harsh but generous land, rich in traditions and culture.

i Capitani
 I Capitani srl
 via Bosco Faiano, 15
 83030 Torre le Nocelle
 Avellino - Italy
 Tel. +39 (0)825 969182
 Fax +39 (0)825 682542
 www.icapitani.com
 icapitani@icapitani.com



Synonym
of aglianico
cultivar



Emè

CAMPANIA ROSSO IGP

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.

Our selections

Greco di Tufo

GRECO DI TUFO "SERUM" DOCG

From the most exclusive vine stocks of Irpinia, it is one of the most exclusive I Capitani white wines. The Greco di Tufo DOCG Serum is a white wine with a delicate flavour, intense in colour, a harmonic balance that is simply unmistakable.

Fiano di Avellino

FIANO DI AVELLINO "GAUDIUM" DOCG

Few vine stocks classify a territory in such a way as the Fiano classifies the territory of Avellino. The Fiano of Avellino DOCG Gaudium de I Capitani, a white wine with a powerful structure and a bursting personality faithfully reflects the characteristics of these territories, testifying to its calling to wine production.

Clarum

IRPINIA FALANGHINA DOC

Obtained from the vinification of selected grapes of autochthonous Falanghina vine stocks, the Clarum of I Capitani fully represents our territory with undeniably dynamic fragrances and tastes. Flowers, fruits and freshness.

Guaglione

IRPINIA AGLIANICO DOC

Guaglione wine, part of the I Capitani group, is a perfect sample of the Aglianico wines. This young and vigorous wine denotes a strong personality. Its color is intense and highly fruity to the nose, very pleasant and tannic to taste. Straightforward and sincere, as only the youth can be.

Jumara

IRPINIA AGLIANICO CAMPI TAURASINI DOC

A red wine with a particular structure and identity. Obtained from the vinification of selected grapes from the Aglianico vinestock cultivated with care and passion in our vineyards. The maturation in oak barriques exalts its taste and enriches its bouquet.

Taurasi

TAURASI "BOSCO FAIANO" DOCG

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 Taurasi grapevines.

Faius

CAMPANIA BIANCO IGP

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 Falanghina). 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.

Oils

*aurum
silvae*

EXTRAVIRGIN OLIVE OIL
SELECTION MONOCULTIVAR RAVECE

Aurum Silvae of the I Capitani group is the product of a region which favours its growth and is attentive to strictly controlled crop cultivation and cold processing methods. This extra virgin olive oil of the Ravece mono-cultivar is the highest expression of the Irpinia region which offers the best typical products in terms of quality and uniqueness, intense sensations to the nose and on the palate.

Turrioro

EXTRAVIRGIN OLIVE OIL

Turrioro is a quality extra virgin olive oil, and is the product of a careful processing of olives harvested in the Irpinia region (Ogliarola, Ravece, Leccino, and Moraiolo). The handpicking and cold pressing of the berry highlights the top quality organic values and superb organoleptic features of this oil which is perfect for cooking or seasoning all the typical dishes of our Mediterranean cuisine.



Great white
native vines