



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.

AURUM SILVAE RAVECE

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.



Place of production	Mid-hill Irpinia lands at 380-400 m above sea level in the Bosco Faiano, Torre le Nocelle localities (Avellino).
Cultivar	Ravece 100 %.
Production	End of October, handpicking from the tree, processing within 24 hours after the harvest in the farm’s oil press, through cold extraction. Bottling without filtration occurs after static decantation.
Colour	Intense golden yellow with delicate green hues.
Fragrance	Intense fruity sensations. Green tomato, fresh herbs and a balsamic flair of mint and sage.
Flavour	All enfolding and intense, with rich features of fresh vegetables and strongly harmonic shades of bitterness and spice.
Food matches	Perfect when used raw to season vegetable salads and bean soups. Excellent for grilled meat and fish.
Product packs	Bottles of 500 ml.