



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.



EMÈ

CAMPANIA ROSSO
INDICAZIONE GEOGRAFICA PROTETTA

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 and other vine varieties grown with real passion in our "Bosco Faiano" vineyards. The uniqueness of these clones helps to express the most original and authentic identity of our long and appealing of our family-run winemaking establishment.

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 and other vines re-grafted from the farm's clones (Merlot, Cabernet, Sangiovese, Montepulciano, ecc). Cultivated through vertical trellises and the classic version in canopy form. Low yields of 55 – 60 ql. per hectare.
Vinification	Hand-harvested with the selection of the best bunches in the second part of October, other vines slightly overripe. After the grapes have been de-stemmed, the must ferments on their peelings for about 20 days under a controlled temperature.
Ripening	In wooden vats of different sizes (25 hl - 5,5 hl - 2,5 hl) and origins for a period of 12 - 18 months according to the wine. Refining occurs in bottles for another 6-8 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, wood, cacao and chocolate.
Flavour	Full, harmonic, smooth with an unmistakable flavour of ripe plum.
Serve & alcohol level	18° C. before a moderate oxygenation. 15%
Food matches	Excellent with red grilled and roasted meat, soup and spicy food.