



PAST VINTAGES

Le Vigne A Capanno 2015

CSPC# 770802

750mlx12

13.5% alc./vol.

Chemical Analysis	Acidity: g/l	pH:	Residual Sugar: g/l
Grape Variety	100% Aglianico		
Vintage	As it was almost everywhere else in Italy, the 2015 growing season was a hot one in Basilicata, but “hot” is a very relative term when applied to the Vulture, where average daily temperatures are much lower than those recorded in parts of Sicily or Tuscany, for example. 2015 started with a mild spring and excellent conditions for the development of the vines. So rather than extreme heat, 2015 in the Vulture was more affected by unstable, rapidly changing weather patterns. A warm and dry summer followed by settled weather in autumn led to a good harvest.		
Vineyards	Exposure east-South-east, 500m over sea level. The soil is volcanic. Aglianico, though lesser known than other Italian grape varieties, is one of the regional grapes of southern Italy. You find it in Campania and on the hillsides of Basilicata, especially around Monte Vulture, a now-extinct volcano. Use the “shed” training system. The name given to this wine is reminiscent of the typical breeding system of 'Aglianico: the shed consists of four rods that support the screw mo' di capanna.		
Harvest	Manual harvest during the 2 nd -3 rd week of October each year. Average yield 40 hectoliters/hectare		
Vinification/ Maturation	Maceration for 10-12 days. After fermentation, racking and malolactic fermentation periods, the wine is placed in 225 litre Slovenian oak barrels for at least 18 months.		
Tasting Notes	This Aglianico del Vulture le Vigne a Capanno is a very full-bodied wine. It's quite rich, and it's reliably smoky – one of the distinctive characteristics of Aglianico. Intense ruby red in colour with garnet hues. Intense aromas of fresh berries, with a full-bodied velvety finish.		
Serve with	Dry-aged Angus beef rib-eye. Rich and robust meat dishes such as beef stews; Braised dishes such as Oxtail, Osso Bucco or Lamb Shanks; Spicy sausages and other barbecued meats; Game dishes such as wild boar, squab or duck; Pasta dishes with rich meat ragu; Hard and sharp cheeses, such as Taleggio or Pecorino from Italy or Manchego, Spain.		
Production	500 cases		





PAST VINTAGES

Le Vigne A Capanno 2012

CSPC# 770802

750mlx12

13.5% alc./vol.

Chemical Analysis	Acidity: g/l	pH:	Residual Sugar: g/l
Grape Variety	100% Aglianico		
Vintage	The 2012 vintage offered a mixed bag, but the better wines are quite good. The cold winter that year featured abundant snowfall in January and February, and that precipitation, coupled with a very rainy spring, built up large water reserves in the soil that turned out to be necessary later in the summer, which was sunny and almost too hot and dry, especially in August. September didn't see much rain either. Consequently, some 2012 wines are marred by tannins that are tough and green due to unripe polyphenols, the result of the sudden rise in temperatures in August. Another problem in 2012 was downy mildew, which had not been seen in the Vulture for nearly a half century and thus went unrecognized in many vineyards. Carelessly made wines often betray rot, elevated volatile acidity or other flaws. Still, the best Aglianico del Vulture wines of 2012 are remarkably well balanced and ageworthy, while offering more charming, upfront fleshy fruit than the 2013s, which will require more patience.		
Vineyards	Exposure east-South-east, 500m over sea level. The soil is volcanic. Aglianico, though lesser known than other Italian grape varieties, is one of the regional grapes of southern Italy. You find it in Campania and on the hillsides of Basilicata, especially around Monte Vulture, a now-extinct volcano. Use the "shed" training system. The name given to this wine is reminiscent of the typical breeding system of 'Aglianico: the shed consists of four rods that support the screw mo' di capanna.		
Harvest	Manual harvest during the 2 nd -3 rd week of October each year. Average yield 40 hectolitres/hectare		
Vinification/ Maturation	Maceration for 10-12 days. After fermentation, racking and malolactic fermentation periods, the wine is placed in 225 litre Slovenian oak barrels for at least 18 months.		
Tasting Notes	This Aglianico del Vulture le Vigne a Capanno is a very full-bodied wine. It's quite rich, and it's reliably smoky – one of the distinctive characteristics of Aglianico. Intense ruby red in colour with garnet hues. Intense aromas of fresh berries, with a full-bodied velvety finish.		
Serve with	Dry-aged Angus beef rib-eye. Rich and robust meat dishes such as beef stews; Braised dishes such as Oxtail, Osso Bucco or Lamb Shanks; Spicy sausages and other barbecued meats; Game dishes such as wild boar, squab or duck; Pasta dishes with rich meat ragu; Hard and sharp cheeses, such as Taleggio or Pecorino from Italy or Manchego from Spain.		
Production	500 cases		
Scores/Awards	89 points - Alison Napjus, <i>Wine Spectator</i> - Web Only 2017		
Reviews	<i>"Spice, citrus and smoke notes lace sappy cherry and cranberry fruit in this balanced, medium-bodied red, with chewy tannins. Drink now through 2022. 500 cases made."</i> - AN, <i>Wine Spectator</i>		





PAST VINTAGES

Le Vigne A Capanno - Basilicata 2011

CSPC# 770802

750mlx12

13.5% alc./vol.

Chemical Analysis	Acidity: g/l	pH:	Residual Sugar: g/l
Grape Variety	100% Aglianico		
Vintage	The 2011 vintage was typified by a highly particular weather pattern. There was no great heat in the spring and especially in the summer. This weather pattern made it possible to obtain wines with greater lightness, flavour and minerality.		
Vineyards	Exposure east-South-east, 500m over sea level. The soil is volcanic. Aglianico, though lesser known than other Italian grape varieties, is one of the regional grapes of southern Italy. You find it in Campania and on the hillsides of Basilicata, especially around Monte Vulture, a now-extinct volcano. Use the "shed" training system. The name given to this wine is reminiscent of the typical breeding system of 'Aglianico: the shed consists of four rods that support the screw mo' di capanna.		
Harvest	Manual harvest during the 2 nd -3 rd week of October each year. Average yield 40 hectolitres/hectare		
Vinification/ Maturation	Maceration for 10-12 days. After fermentation, racking and malolactic fermentation periods, the wine is placed in 225 litre Slovenian oak barrels for at least 18 months.		
Tasting Notes	This Aglianico del Vulture le Vigne a Capanno is a very full-bodied wine. It's quite rich, and it's reliably smoky – one of the distinctive characteristics of Aglianico. Intense ruby red in colour with garnet hues. Intense aromas of fresh berries, with a full-bodied velvety finish.		
Serve with	Dry-aged Angus beef rib-eye. Rich and robust meat dishes such as beef stews; Braised dishes such as Oxtail, Osso Bucco or Lamb Shanks; Spicy sausages and other barbecued meats; Game dishes such as wild boar, squab or duck; Pasta dishes with rich meat ragu; Hard and sharp cheeses, such as Taleggio or Pecorino from Italy or Manchego from Spain.		
Production	350 cases		





PAST VINTAGES

Le Vigne A Capanno - Basilicata 2010

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750mlx12

13.5% alc./vol.

Chemical Analysis	Acidity: g/l	pH:	Residual Sugar: g/l
Grape Variety	100% Aglianico		
Vintage	The 2010 vintage was typified by a highly particular weather pattern. There was no great heat in the spring and especially in the summer. This weather pattern made it possible to obtain wines with greater lightness, flavour and minerality.		
Vineyards	Exposure east-South-east, 500m over sea level. The soil is volcanic. Aglianico, though lesser known than other Italian grape varieties, is one of the regional grapes of southern Italy. You find it in Campania and on the hillsides of Basilicata, especially around Monte Vulture, a now-extinct volcano. Use the "shed" training system. The name given to this wine is reminiscent of the typical breeding system of 'Aglianico: the shed consists of four rods that support the screw mo' di capanna.		
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Production	350 cases		
Cellaring	Drink now - 2027		
Scores/Awards	91 points - Alison Napjus, Wine Spectator - December 15, 2014		
Reviews	<i>"Minerally, with a tarry underpinning adding complexity to the sappy black cherry, graphite, black olive and ground anise notes. This is medium-bodied and fresh, showing grippy tannins on the mouthwatering finish. Drink now through 2027. 350 cases made."</i> - AN, Wine Spectator		

