



AGRICOLA CAPRARIZZO

la Bella

IGP Paestum White Wine

In a plot of land slowly descending to the sea, within the evocative 'Parco del Cilento', nestled among scrub and Punta Licosa's olive tree groves, we lovingly grow those grapes bearing our wine 'La Bella'.

A compact pinewood made of Aleppo pines and a luxuriant Mediterranean greenery surrounds and protects our vineyards.

Plantations are almost entirely made of Greco with few Fiano and Malvasia rows. The vineyard is exposed to south-west and benefits from briny air and Mediterranean scrub scents, which lends a peculiar and harmonic aroma to our grapes.

A favourable climate and the absolute absence of pollution give us the opportunity to grow plantations in a natural way.

Grapes intended to become "La Bella" are hand-picked when ripening is at its peak and delivered to a nearby cellar where a soft pressing and de-stemming takes place.

Wine comes up in an intense greenish-yellow shaded colour.

Nose is complex and highlights intense acacia and orange blossoms scents, ripe white fruits, almond and sage.

Taste reveals an explosion of aromas, a well-structured and persistent, fresh and gentle flavour.

Excellent with fish dishes, even complex and seasoned, as well as white meat.

Ideal serving temperature 12°.

Production area: Punta Licosa

Region: Campania, Italy

Grapes: 85% Greco, 15% Fiano

Vineyard age: 10 yrs

Planting layout: 2,20 mt x 0,80 mt

Alcohol per % by vol. :13,5

Vineyards exposure: South-West

Altitude: 80 – 100 mtrs

Yield per hectare: 60-70q

Plantation density: 4500 per hectare

Soil type: clay and sandy soil

Vineyard training system: Guyot

Harvest time: second decade of September

Vinification: accurately picked grapes are gently pressed and aged in stainless steel only, with a long stop on lees.

Fining: in bottle for 4 months circa



Agricola Caprarizzo s.s.

Via Torretta località Punta Licosa - 84048 Castellabate (SA) - Italia

Tel./Fax: +39 081 5932711 – cell.: +39 3409062468

www.caprarizzo.it - e-mail: commerciale@caprarizzo.it