

# Caprice White

**Type:** White Campania I.G.P

**Grapes:** Greco 70% and Falanghina 30%

**Area of production:** District of Naples

**Field:** Sandy, Clay



## VINIFICATION

**System of cultivation:** Guyot

**Production per Hectar:** 80 Tonnes

**Harvest time:** Middle of October

**Harvest:** Manual

**Duration:** 2 weeks

**Fermentation:** Steel

**Refinement:** “Sur lies” in steel for few months and bottles

**Temperature of fermentation:** 16° - 20° C

**Alcoholic Degree:** 13%

## DESCRIPTION

### Caprice Bianco – Blend Bianco IGP Campania

You can taste aromatic herbs such as thyme and sage, associated with a characteristic fine almond background. It offers a strong mineral perception with ripe fruit references. Caprice White is a wine with a good structure and fine texture of freshness and flavor, also due to the long aging on the fine lees. Good persistence, fine citrus.

Luca Maroni  
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Caprice

— Capri Moonlight —