



MASSERIA FRATTASI

CAPRI CAPRI ROSSO



WINEMAKING

The grapes are harvested in small boxes of 15 kg, after careful selection and after de-stemming, the pressed grapes ferment in new chestnut vats for 18-26 days at a conditioned ambient temperature of 24 ° - 26 ° centigrade; subsequently the wine is separated from the gross malolactic lees later, it goes in new chestnut barriques for an elevage of 6-8 months.

ORGANOLEPTIC DESCRIPTION

The Capri Red wine for its elegance and power with refined aromas of plum, sour cherries and chocolate presents a delicate and meaty taste, very long-lived and is completed with fragrant notes of mint, cinnamon and nutmeg.

PRODUCTION AREA	Isola di Capri, contrada Migliara di Anacapri
GROUND TYPE	Volcano on dolomitic rock
WINEYARD	80% aglianico e piedi rosso; 20% different varieties of black grapes from the province of Naples
ALTIMETRY	1640 feet asl
CULTIVATION METHOD	Pergola
HARVEST	Manual. First decade of October
ALCOHOL CONTENT	14%
SERVING TEMPERATURE	18°
ANNUAL PRODUCTION	600 bottle

www.masseriafrattasi.it

Masseria Frattasi di Beniamino Clemente

Tel/Fax +39 0824 834392 Cell +39 348 7480489

Email info@masseriafrattasi.it

Via Frattasi, 1 82016 Montesarchio BN - Italy