



ABRUZZO

PIETRANICO

CAPRERA

"EVERY DAY WE LEARN SOMETHING. THIS IS A TRULY EXCITING, STIMULATING, BEAUTIFUL WORK. SO COMPLEX AND DIFFICULT. EVERY DAY IS DIFFERENT. LIKE THE SEASONS. LIKE THE VINTAGES. IT ALL STARTED FROM A GLASS. AND THERE IT WENT BACK. IN BETWEEN, THE EARTH."

Caprera is an intimate, sheltered place, embedded between two majestic mountains, each of them hosting a National Park: Gran Sasso and Maiella.

Family friends Luca Paolo and Alfonsi started their journey together in 2012 with a small olive grove. They traveled extensively through their native Abruzzo and arrived in Contrada Vasca, Pietranico, proclaiming love at first sight.. A remote corner, a small plot between rugged hills, rocky mountains, and ravines. Amongst wheat fields, olive groves, isolated villages, and ancient abbeys. Not far away, the Adriatic sea. Here the human trace is almost invisible.

The first vineyard was planted in 2014. Focusing only on native grape varieties that are well adapted to the territory and can best interpret its nature the vineyards lie at 400 meters above the sea, in a land that is constantly hit by the winds.

Historically the grapes harvested in Pietranico were crushed in rock basins strategically located close to the main vineyards on mostly in the area named "Contrada Vasca" (literally "basin district"), where Caprera farm lies today. The grape must was then transferred to near villages, to be processed in local cellars or shipped to other parts of Italy by railway.

VARIETIES: TREBBIANO, PASSERINA, PECORINO, MONTEPULCIANO

PRODUCTION: 15,000 BOTTLES

CERTIFICATIONS: ORGANIC, VINNATUR



FORTUNA

WHITE WINE

Grape variety: 85% Trebbiano Abruzzese, 15% Passerina

Appellation: Trebbiano d'Abruzzo DOC

Vintage: 2021

Exposure: South and west

Altitude: 340 meters

Soil: Blue marl, clay, limestone

Vineyard management: Certified organic

Age: 8 years

Yield per hectare: 35 hl/ha

Collection method: manual

Harvest: last week of September

Production: 5,100 bottles

In the cellar: hand-picked. Grapes are de-stemmed and whole-pressed.
Fermented in steel tanks. Aged in steel tanks. After bottling, aged in bottle for 3-4 months.

Fortuna is an uncommon Trebbiano – or rather, genuinely typical in its loyalty to tradition – complex and structured, at the same time fresh and enjoyable.

13% vol.



FILomena
SELECTIONS



FILomena
SELECTIONS

LE VASCHE

RED WINE

Grape variety: 100% Montepulciano

Appellation: Montepulciano d'Abruzzo DOC

Vintage: 2019

Altitude: 410m

Soil: Blue marl, clay

Vineyard management: Certified organic

Size: 0.9 hectare

Age: 8 years

Plant density: 3,600 per hectare

Collection method: manual

Harvest: first week of October

Bottles produced: 5,500

In the cellar: Grapes are de-stemmed, then 70% are crushed gently and 30% are left whole. During the maceration, punchdowns and déléstage upon necessity. Fermented in steel tanks. Aged in steel tanks. After bottling, aged in the bottle for at least one year.

Le Vasche is a fresh Montepulciano, very enjoyable but not simple. It has a balanced structure, with young and fresh red fruits notes and a good propensity to aging.

14% vol.



FILOMENA
SELECTIONS



CERASUOLO D'ABRUZZO

ROSATO

Grape variety: 100% Montepulciano
Appellation: Cerasuolo d'Abruzzo DOC
Vintage: 2021
Exposure: South and west
Altitude: 300 meters
Soil: Limestone
Training system: Guyot
Vineyard management: Certified organic
Age: 8 years
Yield per hectare: 35 hl/ha
Collection method: manual
Harvest: Mid-September

Production: 2,500 bottles

In the cellar: The grapes are de-stemmed and pressed whole. The must ferments spontaneously in steel tanks.

After bottling, it ages in the bottle for a few months before going on sale.

It is a rosé wine made from Montepulciano grapes, making it a wine of contrasts by nature. Between a red – from which it takes structure and complexity – and a rosé – of which it keeps the freshness, fineness, and enjoyability

13% vol.



VENTO E SALE

MACERATED WHITE WINE

Grape variety: 100% Pecorino

Vintage: 2022

Exposure: South and west

Altitude: 300 meters

Soil: Clay, marl

Training system: Guyot

Vineyard management: Certified organic

Collection method: manual

Harvest: Mid-September

In the cellar: The grapes are destemmed, delicately pressed and pressed as a whole berry. It ferments spontaneously in a steel tank. It refines on the fine lees until bottling.

14.5% vol.



SOTTO IL CERASO

ROSATO WINE

Grape variety: 100% Montepulciano

Appellation: Cerasuolo d'Abruzzo DOC

Vintage: 2021

Altitude: 390 meters

Soil: Limestone, sand

Age: 90 years

Collection method: manual

Harvest: 1st week of October

In the cellar: The grapes are destemmed, delicately crushed and pressed. It ferments spontaneously in steel tanks. Refines in steel and tonneau. After bottling, it ages in the bottle for a few months before being released on the market.

13% vol.



OLIO DI OLIVA

EXTRA VIRGIN OLIVE OIL

Extra-virgin olive oil produced with Leccino and other local cultivars (Pòsola, Intosso, Gentile di Chieti, Toccolana, and others). Certified Organic, Multivarietal, Unfiltered

Age: youngest trees are 60 years old, the oldest have been present for over a century

In the grove:

The olive groves have a natural lawn. Defense from diseases is done through traditional methods (monitoring traps for olive flies) and natural products. About two thirds of the plants are of Leccino cultivar, while the others are a mix of local cultivars like Pòsola, Gentile, Intosso, Toccolana and more.

About 500 olive trees total

Production:

Manual tools and perforated baskets for air circulation. The olives are brought to the mill at the end of each day and cold-pressed within a few hours. In particularly adverse seasons they do not product their extra-virgin olive oil.

