



MASSERIA FRATTASI



## KAPNIOS

### AGLIANICO BENEVENTANO IGT

The Kapnios, wine mentioned by Plato the Comedian and from Athenaeus, is a wine obtained with the practice of drying grapes. The Greek name capnios comes from smoked. The vine from which the Samnites obtained such wines was also caburnica, the modern cabernet, already present in Campania three millennia ago. The drying of the grapes in the sun produces the smoky flavor, hence the Greek name.

#### WINEMAKING

Withering in open-air fruit tree. Aging in French oak barriques, first passage, for 18 months and long aging in bottle.

#### ORGANOLEPTIC DESCRIPTION

The color is purple red. The smell is reminiscent of blackberries and blackcurrant. Full and balanced taste with melted tannins and a long finish of sweetened toasted coffee, chocolate, tobacco and spices.

<b>PRODUCTION AREA</b>	Montesarchio, Tocco, Bonea
<b>GROUND TYPE</b>	Clay, limestone
<b>WINEYARD</b>	100% aglianico
<b>ALTIMETRY</b>	1640/1960 feet asl
<b>CULTIVATION METHOD</b>	Non-specialized plants, row vineyards
<b>HARVEST</b>	Manual with rigorous selection on the vineyard. Second decade of November
<b>ALCOHOL CONTENT</b>	15%
<b>SERVING TEMPERATURE</b>	18°
<b>ANNUAL PRODUCTION</b>	2000 bottle

[www.masseriafrattasi.it](http://www.masseriafrattasi.it)

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