

VILLA DORA CAPRETTONE



100% Caprettone. Villa Dora's whites are a pure expression of volcanic tang, and this is a vivid, distinctive, flinty example of their style. Yellow with golden reflections. Fresh aromas of green apple, jasmine and orange peel with struck flint and a hint of flowers. On the palate there is a wonderful balance of acidity and fruit. Strikingly flavorful and distinctive. Organic.

From the Vesuvio Caprettone DOC in the Campania wine Region of Italy. 70 year-old ungrafted vines. Caprettone is a Campanian variety that is usually grown around Mount Vesuvius. It used to be thought of as a type of Coda di Volpe, but Ian d'Agata tells us that the two grapes are now known to be genetically different.

The soils are volcanic at 250-300m altitude. The fruit is pressed after about an hour of maceration, then fermented in stainless steel tanks at reduced temperature until dry. The wine is aged on the fine lees for at least 5 or 6 months and normally stays in the tank for about a year before bottling. Fined with gum arabic, cardboard filtration, cold stabilized.

Villa Dora is the passion of Vincenzo Ambrosio, and it is his enthusiasm for this estate and the striking wines grown here that has made the project possible. Villa Dora began commercial wine product in 1997, when Vincenzo refurbished the winery and rejuvenated the estate's 70+ year old vineyards, many of which have survived the 3 latest eruptions of Mt. Vesuvius (1906, 1929 and 1945). Now his equally enthusiastic nephew Vincenzo Orabona is the contact with the estate; bottling the component varieties of Vesuvio like Piediroso and Caprettone separately was his idea, and a good one. Mount Vesuvius is an active volcano just east of Naples, and the organically farmed vineyards of Villa Dora are on the lower slopes of the volcano, inside the national park that surrounds it.

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Tasting Note:

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Shelf Talker:

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