



**AZIENDA AGRICOLA
FUOCOMUORTO
1780**



CAPRETTONE

NAME:	CAPRETTONE
CLASSIFICATION:	I.G.T. POMPEIANO
PLACE OF PRODUCTION:	TOWN OF HERCULANEUM
GRAPE:	CAPRETTONE 100%
MAXIMUM YIELD PER HA:	80 QUINTALS
TRANSFORMATION YIELD:	LESS THAN 70%
TERRITORY:	SLIGHT HILL WITH AN AVERAGE HEIGHT AROUND 250-300 METERS ABOVE SEA LEVEL
TECHNICAL DETAILS:	MACERATION AND FERMENTATION IN CHESTNUT WOODEN BARRELS
ALCOHOL CONTENT:	13.5 V/V
AGEING:	BOTTLE 3 MONTHS
COLOUR:	STRAW YELLOW, TENDING TO GOLD
TASTE:	FRESH AND HARMONIC
SMELL:	ALMOND AND PEACH
FOOD PAIRING:	SUITED TO ACCOMPANY DELICATE FISH AND VEGETABLES DISHES

