
VILLA DORA VESUVIO CAPRETTONE DOC



Region: Campania, Italy

Appellation: Vesuvio Caprettone DOC

Grapes: 100% Caprettone

Farming: Certified Organic

Age of vines: 70 year-old ungrafted vines

Altitude, Aspect & Soil Type: 250-300 M, Volcanic

Typical Harvest Time: Third week of September

Maceration & Fermentation: The fruit is pressed after about an hour of maceration, then fermented in stainless steel tanks. The wine is aged on the fine lees for at least 5 or 6 months

Aging: 12 months in tank, 5 months in bottle

Finishing: Fined with gum arabic, cardboard filtration, cold stabilized

Notes from Oliver:

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. Villa Dora began commercial wine product in 1997, when Vincenzo Ambrosio 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 2945).

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. Villa Dora's whites are the purest expression of volcanic tang that I've tasted, and this is a vivid, distinctive, flinty example of their style. Fruit is on the green side, apple perhaps; struck flint, a hint of flowers; great balance of acidity and fruit.