

Nonna Nicola

Grandpa Nicola, born in 1930, is first of all a farmer but is also the grandfather of all those who cross our doorway. "Ariopp, Ariopp" is his mantra learned as a teenager, the transliteration of "Hurry up" a phrase uttered by the American soldiers arrived in Foggia at the end of the Second World War. He produced its Cacc'e Mmitte even before the Doc recognition, and he preserves invaluable sources and historical memories as an encyclopedia. The Caporale is similar to him, with a strong nature, frank and a lover of the conversation.

## Cacc'e Mmitte di Lucera DOC

Production area: Contrada Perazzelle, Lucera (FG) – Apulia

Cultivation method: Organic farming

Grape varieties: Nero di Troia 60%, Montepulciano 25%, Bombino Bianco 15%

Planting density: 2.50 x 1.00 m

Vines per hectare: 4,100

Average vine age: 20 years

Training system: Part spur cordon, part Guyot

Soil characteristics: Stony calcareous

Altitude: 191 m a.s.l.

Yield per hectare: 6.5 t/ha

Harvest period: Mid-September for Nero di Troia and Montepulciano, late

September for Bombino Bianco

Harvest method: Manual, in 15 kg crates

### VINIFICATION AND AGING

Alcoholic fermentation: Spontaneous, in stainless steel tanks on the skins for 12–15 days at 24–26°C

Malolactic fermentation: Fully carried out in stainless steel tanks

Aging: 6 months in stainless steel tanks, 4 months in bottle

Unfiltered, unstabilized

Alcohol: 14.5%

Serving temperature: 18–20°C

Bottle size: 0.75 L Burgundy-style

Label illustration: Gianluca Biscalchin

## CAPORALE



## TASTING

The grape varieties used are Nero di Troia, Montepulciano, and Bombino Bianco, in proportions compliant with the DOC Cacc'e Mmitte di Lucera regulations.

The "Caporale" displays an intense ruby-red color with subtle garnet reflections. On the nose, it is delicate, clean, and fruity, with hints of raspberry, plum, and blackberry, finishing with a touch of spice. On the palate, it is fresh despite its alcoholic note, moderately fruity, and easy to drink.