

Capichera



Sardinia map

Capichera's story began in the early 20th century, when the grandfather of today's owners inherited a farm of over 50 hectares, in what is now the municipality of Arzachena, in the extreme north of Sardinia: an area already famed for its suitability for winegrowing. In those days the vineyards produced just enough wine for the family, who lived in the town of Arzachena but liked to spend spring at the farm at Capichera.

In the Seventies, the father of today's owners planted new vineyards of Vermentino, the typical local grape variety, and built a modern winery for the production of high quality wines.



Alberto Ragnedda

In 1980 the first wine was sold under the Capichera label, a Vermentino radically different from those already on the market: it was richer, more fragrant, smoother, and longer-lived than other, more important wines. In the 1980s brothers Fabrizio and Mario began to work in the winery, and although very young invested their energy in a difficult challenge: making Capichera a leader in top quality wine production.

OWNER: Ragnedda Family

WINEMAKER: Fabrizio Ragnedda

VARIETALS PLANTED: Vermentino , Carignano

TOTAL ACRES (Planted): 60 hectares.

TOTAL PRODUCTION: 350000 Bottles (60% white, 40% red)

Capichera® Azienda Vitivinicola

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Sassari






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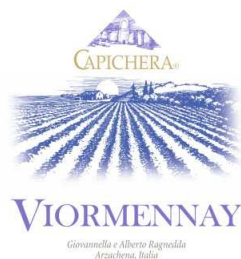
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Parker review - August 2004 : "Capichera is Italy's - and probably the world's - finest producer of Vermentino, and the late-harvest wine they make from the variety in vintages is, for me, Italy's greatest white wine from a native grape."

Vigna'ngena 2009 Docg	Assajè '07 IGT	Capichera Classico '08 IGT	Manteghja '06 IGT	Vendemmia tardiva '08 IGT
				
Vermentino	Carignano	Vementino	Carignano	Vementino
First produced in: 1994	First produced in: 1997	First produced in: 1980	First produced in: 1999	First produced in: 1990
Vineyards: vineyards contained within the Gallura	Vineyards: vineyards contained within the Sulcis	Vineyards: Capichera Coddu 'Ecchiju and other vineyards for a total of 35 hectares	Vineyards: vineyards contained within the Sulcis	Vineyards: Capichera Coddu 'Ecchiju
Exposition and altitude: east-west, 120 meters above sea level	Exposition and altitude: 100 meters above sea level	Exposition and altitude: east-west, 120 meters above sea level	Exposition and altitude: 1-100 meters above sea level	Exposition and altitude: east-west, 120 meters above sea level
Soil: typical Gallurese, broken down Granite	Soil: slightly calcareous (sandy and clayey)	Soil: typical Gallurese, broken down Granite	Soil: sandy	Soil: typical Gallurese, broken down Granite
Age of vines: 15-25 years	Age of vines: not less than 20 years old	Age of vines: 15-25 years	Age of vines: 20 - 60 years, and older	Age of vines: 15-25 years
Pre-bottling ageing: in tanks until spring time, followed by bottling	Ageing: in tanks and barriques until spring time	Ageing: in tanks until springtime	Ageing: in barriques for 10-15 months.	Ageing: in barriques for 4-6 months
70.000 bottles	50.000 bottles	150.000 bottles	10.000 bottles	40.000 bottles

Viormennay '08 – IGT White

Grapes: Vermentino and Chardonnay

Exposure and altitude : north east / east at 210 meters above sea level

Soil Composition : Sandy, Broken down Granite

Vine Training : Spalliera, Guyot

Age of Vineyard : 15 – 25 years

Yield per hectare : 8000 / 9000 kilo

Period of Harvest : mid September, hand harvested

Pre-bottling Treatment : 25 % French oak, 75 % stainless steel – temperature controlled

Malolactic Fermentation : Liberal

Vinification :

The must is macerated on the skins at a controlled temperature between 10 ° - 20 ° C.

The must is inoculated by natural and selected yeasts in French oak and stainless steel tanks. The wine rests on its lees for a period of 4 – 6 months. Once bottled the wine will rest approximately 4 – 6 months prior to be released onto the market.

Lianti '07 – IGT Red

LIANTI



Grapes: Carignano and Cabernet Sauvignon

Vineyards : Sardinia, Sulcis and Gallura

Exposition and Altitude : South East / East 20 / 120 meters above sea level

Soil : Sand, Clay and Calcium

Vine Training : Alberello and Spalliera, Guyot

Age of Vines : 15 – 25 years

Period of Harvest : mid September thru the beginning of October, hand picked

Pre-bottling Treatment : 50 % French Oak, 50 % stainless steel, temperature controlled

Malolactic Fermentation : Liberal

Vinification :

The must is macerated on the skins at a controlled temperature between 10 ° - 20 ° C.

The must is inoculated by natural and selected yeasts in French oak and stainless steel tanks. The wine rests on its lees for a period of 6 – 10 months. Once bottled the wine will rest at least 6 months prior to be released onto the market.