

Agricola Caprera

Pietranico, Italy

Winemaker: Luca Paolo Virgilio
Region: Abruzzo, Italy
Location: Pietranico, Italy
Appellation: Montepulciano d'Abruzzo DOCG
Varietals: Trebbiano, Montepulciano,
Passerina, Pecorino



Soil is calcareous clay in the area around Pianella, Abruzzo. 400 meters above sea level. 20 year old Guyot trained vines.



The must ferments spontaneously with whole grapes in steel tanks. During maceration they do punch-downs and déléstage as needed.



Certified Organic



Montepulciano D'Abruzzo

"Le Vasche" Montepulciano d'Abruzzo

Luca-Paolo Virgilio is one of the most exciting young winemakers in Abruzzo. Now based high in the mountains above L'Aquila, his journey began after working for Sicilian producer Francesco Guccione. Back in Abruzzo, he was mentored by the iconic Emidio Pepe, who also helped supply some of the estate's vine rootstock. The estate started in 2013 and covers approx. 15 ha.

An organic, unfiltered Montepulciano from Abruzzo, aged in steel, showcasing juicy red fruits, dark berries, and spice notes with balanced tannins. It offers a fresh, vibrant character that can be enjoyed young or aged for added complexity.

