

Agricola Caprera

Pietranico, Italy

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



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



Destemmed but not crushed and fermented spontaneously in steel tanks. Whole berry maceration with punch-downs and déléstage as needed. Aged 12 months before bottling then bottle-aged for 1 year before release.



Certified Organic



100% Montepulciano D'Abruzzo



About the Winery/Winemaker

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 today Agricola Caprera spans 22 hectares, farmed organically and divided between two sites, each with strikingly distinct characteristics despite their proximity. Production remains small, around 15,000 bottles per year, with an unwavering commitment to expressing the land, history, and native grapes of Abruzzo through natural, honest winemaking.