



primavera

– S E L E C T I O N S –



MARCO CAPRA
AZIENDA AGRICOLA

LOCALITY: Santo Stefano
Belbo Commune, Alta
Langa

WINEMAKER: Marco
Capra

marcocapravini.it



PIEDMONT

MARCO CAPRA

The Alta Langa, referring to the region between the Langhe and Monferrato, is starting to be known for more than just its eponymous DOCG spumante. Fourth generation owner, winemaker and grower, Marco Capra is leading the way for the reinvigoration of what historically has been a very traditional pocket of Piedmont.



Marco Capra

We had been looking for a Moscato producer for some time but couldn't find one that hit the mark. The Moscato from Capra captures everything the variety should have – amazing freshness and vitality, well supported with a delicate fine structure and dancing acidity.

Based in the tiny hamlet of Santo Stefano Belbo, to the east of Alba, Marco has been running this tiny estate with his family since 1999, experimenting successfully with a combination of new techniques, while still respecting the tradition of the generations before him and the style the region is renowned for. Even in the warmer years, Marco manages to retain aromatic brightness and delicacy – his site and the altitude (400 metres) play an important role here.



Santo Stefano Belbo

We have also imported the rare and fascinating indigenous grape variety Nascetta. Like some other revived Piedmontese white grapes, Nascetta was all but forgotten due to issues both with yields and the popularity of Nebbiolo taking over plantings. In recent years, with better understanding of the grape, producers like Capra have produced characterful, interesting wines that have developed a cult following. Classically high in acidity with floral aromatics, it's quite a different grape compared to the other white wines we see from the region. And something we wanted to share.

The estate's wines are made under the careful eye of Marco, who is supported by his team of rockstar consulting oenologists: Dante Scaglione (Luigi Oddero, Bruno Giacosa) and Daniela Serra.

THE WINES



2018 Nascetta 'Conna'

Named after Marco's wife, the Nascetta comes from vines that are now 17 years old, planted in soils that are high in sand and limestone. This, along with the altitude, helps keep focus and maintains acidity. After a brief time macerating on skins to build texture, the fruit is gently pressed before fermenting in steel for 8–10 days. Once complete, the juice is racked off and left on lees for 5 months with regular stirring. The finished wine has wonderful length with aromas of white flowers, and refreshing sapidity on the palate.

2018 Moscato d'Asti 'Bricco delle Merende'

From a site close to the Nascetta vines, the Moscato Bianco is planted at a marginally lower altitude and grows in more calcareous marl. Generally picked around the middle of September, the fruit is fermented in pressurised autoclaves. On the palate, the classic, light frizzante lifts with floral notes and dried fruits to shape a refreshing, vibrant Moscato.