

I NOBILI

Marchio depositato[®]

DEL REGNO



DI NAPOLI

Il Vesuvio in Bottiglia

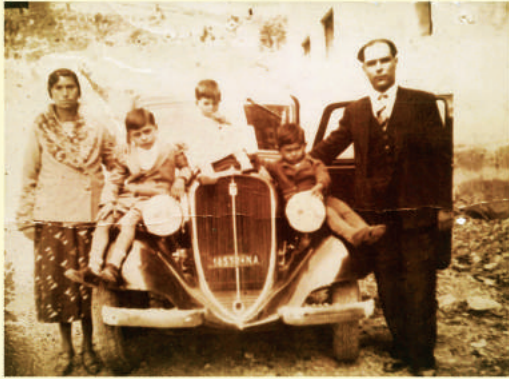


ENOΔELTA[®]

CAV. ANTONIO CAPUTO

dal 1937

1937



Enodelta winery was founded in the early 1980s by Cav. Antonio Caputo, who resumed the winemaking and bottling business started in 1937 by his namesake great-grandfather in Afragola (Naples). His inspiration and foresight already led him in those years to bet on bottled wines, when the prevailing market of the time was represented by the almost exclusive sale of bulk wines.

The Caputo's wineries of Afragola, equipped with the largest and deepest tufaceous cave in the country, in the 1950s and 1960s vinified the main grapes of Campania (Ischia, Campi Flegrei, Sorrento, Vesuvio) and also supplied the military canteens.

Unfortunately, however, none of his 10 children, fathered by three wives, wanted to continue his father's business, until his young nephew Antonio stepped forward and saw his path in the production and trade of quality wines.

1950



1996



Like his grandfather, also the cav. Antonio is bold and farsighted and just twenty years old, he concentrates all his strength to ensure that the wines born from the native grapes of his land can conquer not only the local one, but also the international markets, as they deserve. Over the years, prizes, awards and medals have followed and the wines of the Enodelta wineries are appreciated on the tables of the most renowned restaurants in the world.

Today, with almost a century of experience in the sector and helped by increasingly modern and sophisticated winemaking storage and bottling equipment and systems, the sons Nicola and his sister, Dr. Annina (who became the first and youngest woman Oenologist in Campania, Master's degree and PhD student), represent the fourth generation.



TODAY

Enodelta is today among the pioneers in the oenology sector in Campania and in particular in the province of Naples, as well as representing a synonym of quality now recognized on 4 continents.



SOME NUMBERS

- **13 HECTARES** of owned vineyards in continuous growth.
- **2 OFFICES:**
Acerra (Naples) Main plant with winemaking, storage and bottling facilities
Lapio (Avellino), homeland of Fiano di Avellino, where the vinification and refinement of the DOCG wines of Irpinia takes place.
- **5/600 THOUSAND** bottles produced each year in various formats, from 0.375 L up to 1.50 L
- **4 CONTINENTS**, the markets where Enodelta wines are purchased.
- **OVER 100** awards and medals received over the years in international wine competitions.





Taurasi DOCG

Grapes: 100% AGLIANICO

Winemaking: Hand-picked grapes,
Maceration under a controlled temperature.

Aging: 18 months in oak Barriques.

Greco di Tufo DOCG

Grapes: 100% GRECO

Winemaking: Hand-picked grapes,
Soft pressing, vinification in steel under
a controlled temperature to enhance the
characteristic balsamic flavours.

Fiano di Avellino DOCG

Grapes: 100% FIANO

Winemaking: Hand-picked grapes,
Soft pressing, vinification in steel under
a controlled temperature to enhance the
floreale bouquet.





Lacryma Christi Vesuvio DOC rosso

Grapes: 80% *PIEDIROSSO*
20% *AGLIANICO*

Winemaking: *Hand-picked grapes,*
Maceration under a controlled temperature.
Aging: *3 months in Steel tanks.*

Lacryma Christi Vesuvio DOC rosé

Grapes: 80% *PIEDIROSSO*
20% *AGLIANICO*

Winemaking: *Hand-picked grapes,*
Soft pressing, vinification in steel at a
low temperature to enhance the
characteristic freshness of the bouquet.

Lacryma Christi Vesuvio DOC bianco

Grapes: 80% *CAPRETTONE*
20% *FALANGHINA*

Winemaking: *Hand-picked grapes,*
Soft pressing, vinification in steel
under a controlled temperature.



*Bottle entirely covered
with volcanic stone (lava) from Vesuvio
Handcrafted

SIZES AVAILABLE: 0.375 L , 0.75 L , 1.5 L MAGNUM





**Aglianico
Pompeiano IGP**



**Falanghina
Pompeiano IGP**



**Bianco Pompeiano
Coda di Volpe
Pompeiano IGP**



**Rosso Pompeiano
"Per' e Palummo"
Piedirosso
Pompeiano IGP**



Falanghina del Sannio DOP



Aglianico Sannio DOP



Aglianico Campania IGP



Falanghina Campania IGP



Two
Grape-Vines
that
were
disappearing



ASPRINIO DI AVERSA
DOC

Tree-lined "Married" Vine



PALLAGRELLO
IGT Terre del Volturno



GRAGNANO DOC

Penisola Sorrentina

Sparkling - Natural Sweet
Refermentation in Steel-Pressure-Tank
under a strictly-controlled temperature.



FERDINANDVS I

Spumante extra brut
Metodo Charmat
Cuvée Millesimato

100% ASPRINIO DI AVERSA
ad Alberata



Napolitan Bubbles

PRIMITIVO
MANDURIA DOC



PRIMITIVO
SALENTO IGT





Chapò
Falanghina IGP Campania
Frizzante



SPECIAL EDITIONS



Mini-bar - Hotel Line
Screw Cap



Hand-decorated Bottle
covered with GOLD/SILVER Glitter



FERDINANDEO
Lacryma Christi Vesuvio D.O.C. rosso
Millesimato
*produced only in particular vintages

LIQUEURS & DISTILLATES

Grappa



Grappa
Barrigue
6 months Aging in Oak



Limoncello





ENODELTA®

CAV. ANTONIO CAPUTO
dal 1937



info@enodelta.com



Enodelta di Antonio Caputo
- Vesuvio in the bottle -



[@enodelta_cantine](https://www.instagram.com/enodelta_cantine)



www.enodelta.com