



TASTING NOTES

It is a rosè wine characterized by fruity notes and by a pleasant freshness in the mouth.

Cantina del Taburno Albarosa Aglianico del Taburno

COUNTRY	ABV
Italy	13%
REGION	VARIETALS
Campania	85% Aglianico
APPELLATION	10% Sangiovese
DOCG Aglianico del Taburno	5% Merlot

WINERY

Cantina del Taburno, located on the slopes of Mount Taburno, belongs to the "Consorzio Agrario di Benevento" (Agricultural Consortium of Benevento). Established in 1901, the consortium has had an extremely important role in the agricultural and economic development of the Sannio area.

The winery, built in 1972 in Foglianise, is a point of reference for local viticulture. The grapes vinified at Cantina del Taburno are grown in approximately 600 hectares of surrounding vineyards of the towns and slopes of Mount Taburno: Foglianise, Torrecuso, Vitulano, Campoli del Monte Taburno, Castelpoto, Apollosa, Bonea, Montesarchio, Ponte, Tocco Caudio, Paupisi and Benevento.

The hills here are made of calcareous clay and marl and experience mild winters and regular autumn rainfall followed by dry, hot summers.

CULTIVATION

Manually harvested at the beginning of October.

VINIFICATION

Albarosa is obtained from the white vinification of Aglianico grapes. The clusters are destemmed, crushed and soft pressed. Alcoholic fermentation with temperature control follows.