



#### TASTING NOTES

Purple red color. Blackberry and black currant aroma. Full in the mouth and well balanced, blended tannins and a long finish of toasted coffee, tobacco, and spices.

## Cantina del Taburno Bue Apis Aglianico del Taburno

COUNTRY	ABV
Italy	14%
REGION	VARIETALS
Campania	100% Aglianico

APPELLATION  
DOCG Aglianico  
del Taburno

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#### 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.

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#### CULTIVATION

The Bue Apis is produced exclusively from Aglianico grapes from a century-old vineyard located in the district "Pantanella" at about 1000 meters from the Taburno cellar. This testifies to the ancient vineyard presence of Aglianico on the slopes of Mount Taburno. The vinification of grapes from it obtained, the so-called original clone Aglianico bitter, is one of the paths that the Cantina del Taburno has undertaken to highlight the extraordinary potential of this ancient grape variety. Manually harvested the first ten days of November when the clusters are perfectly ripe.

#### VINIFICATION

Destemming and crushing, fermentation with maceration with the skins for 40 days.

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