



TASTING NOTES

Intense red color. Fruity aroma. Concentrated in the mouth with a fresh flavor of fruit and oriental spices.

Cantina del Taburno Piedirosso Special Selection

COUNTRY	ABV
Italy	13,5%
REGION	VARIETALS
Campania	100% Piedirosso

APPELLATION
Beneventano IGT

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 the first ten days of October when the clusters are perfectly ripe.

VINIFICATION

Destemming and crushing, fermentation with maceration with the skins for 30 days. Malolactic fermentation.

AGING

Aged in new oak barriques.