



TASTING NOTES

The color is an intense straw yellow. The aroma, delicate and complex, is very fruity. The taste is full in the mouth, well-balanced with a persistent finish of ripe tropical fruit.

Cantina del Taburno

Amineo Coda di Volpe

COUNTRY	ABV
Italy	12.5%
REGION	VARIETALS
Campania	100% Coda di Volpe

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 at the end of September when the clusters are perfectly ripe.

VINIFICATION

Destemming, crushing, and soft pressing. The must ferments at 15° C in stainless steel vats.