



#### TASTING NOTES

Golden yellow color. Complex aroma, with dry fruit, spicy, and wild flower notes.

## Cantina del Taburno

Cesco dell'Eremo Falanghina Special Selection

#### COUNTRY

Italy

#### ABV

13,5%

#### REGION

Campania

#### VARIETALS

100% Falanghina

#### APPELLATION

Beneventano IGT

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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 clusters are harvested when they are overripe.

#### VINIFICATION

Brief maceration with the skins before fermentation, pressing and fermentation for 30 days in oak barriques.

#### AGING

Aged for 4 months in oak barriques.