



TASTING NOTES

Red color with ruby reflections. Intense aroma with red fruit, tobacco, and black pepper notes. Supple in the mouth with well blended tannins and a persistent finish with spicy notes.

Cantina del Taburno Fidelis

COUNTRY	ABV
Italy	13%
REGION	VARIETALS
Campania	85% Aglianico,
APPELLATION	10% Sangiovese,
DOC Sannio	5% Merlot
Aglianico	

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 when the clusters are perfectly ripe.

VINIFICATION

After destemming and crushing of the clusters, the must ferments with an intense maceration with the skins. Malolactic fermentation follows in traditional oak casks and in second and third use barriques.