



TASTING NOTES

Straw yellow color with greenish nuances. The aroma is pleasantly complex with notes that are typical of the grape varietal and that are well blended with yeasty notes (bread crust). Fresh in the mouth with a good aromatic persistence.

Cantina del Taburno

Folius Falanghina

COUNTRY	ABV
Italy	12%
REGION	VARIETALS
Campania	100% Falanghina

APPELLATION
Extra Dry V.S.Q.

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 slightly early in mid-September.

VINIFICATION

Destemming and crushing of the clusters followed by soft pressing. Only the free-run must ferments at a low temperature. This sparkling wine is made with the "Charmat" method.