Cantina del Taburno
Falanghina di Sannio

WINERY
Cantina del Taburno, located on the slopes of Mount Taburno, belongs to the "Consortio 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.

TASTING NOTES
Intense straw yellow color. Fruity aroma with pineapple and ripe pear notes. Supple in the mouth with a high aromatic persistence.

COUNTRY
Italy

ABV
13%

REGION
Campania

VARIETALS
100% Falanghina

APPELLATION
DOC Falanghina del Sannio

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