

Cantina del Taburno

Falaghina del Sannio

Since its foundation in 1972, Cantina del Taburno has always held an extremely important role in the development of agriculture in the Sannio area. Located on the slopes of an inactive volcano, Mount Taburno, it is a point of reference for viticulture in the region of Campania. In the early 1980s it was acquired by the Agricultural Consortium of Benevento and the cellar was updated and enlarged with the support of the local and European communities. All grapes that are vinified at Cantina del Taburno come from approximately 600 hectares of vineyards, belonging to 300 families in the encompassing the villages of Mount Taburno. In this eastern region of Campania the vineyards are characterized by their ideal exposure to sunlight and excellent microclimatic conditions, resulting in the production of terroir-driven wines of exceptional quality and finesse. Professor Luigi Moio, a renowned University professor and winemaker for Quintodecimo, has consulted at Cantina del Taburno since 1998 helping to further elevate the quality and character of the wines. The leading grape varieties are Aglianico and Falaghina. Piedirosso, Fiano, Greco and Coda di Volpe are other local varieties also produced but in smaller quantities



Winery Location: Foglianise, Benevento, Campania, Italy

Name of Wine: Falaghina is the name of the grape

Grape(s): 100% Falaghina

Designation: Falaghina del Sannio DOP

Vineyard Sources: Selection of grapes from the village vineyards of Mt Taburno

Vineyard Size: Many vineyards, 200-600m above sea level

Age of Vines: Oldest vines up to 30 years

Soil: Clay, marl and limestone

Skin Maceration Time: None

Fermentation & Aging:

The must ferments at 15 degrees Celsius in stainless steel and ages 2 months on the lees followed by another 2 months in tank before bottling

Annual Production: 250,000 bottles

Additional Technical Information:

Sulfites (ppm) - 25

Filtration? Bentonite

Stabilization? Cold stabilization

Yeast utilized - Locally selected yeasts

Organic/Biodynamic? Sustainable