



THE STORY

WINERY LOCATION: Foglianise, Benevento, Campania, Italy

NAME OF WINE: ERA- Greek goddess and contort of Zeus. Greco is a noble grape of ancient origen, and has been culitvated in Taburno since 1 B.C.

GRAPES: 100% Greco

DESIGNATION: Benevento IGP

VINEYARD SOURCES: Selection of grapes from the village vineyards of Mt Taburno

VINEYARD SIZE + ALTITUDE: 200-600 m above sea level

AGE OF VINES: Oldest vines up to 30 years.

SOIL: Clay, marl and limestone

FERMENTATION + AGING: The must ferments at 60 degrees Fahrenheit in stainless steel, and ages 2 months of on the lees followed by another 2 months in tank before bottled.

ANNUAL PRODUCTION: 30,000 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): 25 ppm

Filtration agents: Bentonite

Stabilization agents: Cold stabilization

Yeast utilized: Native yeasts



SUSTAINABLE



ERA

2021

Greco

Beneventano Indicazione Geografica Tipica

Cantina del Taburno is a collective quality driven independent farmers dedicated to expressing Taburno's terrior through Campania's heirloom grapes, practicing sustainable farming that is in harmony with nature. Taburno is the home to various DOCG designations. The region's high altitude, calcarious soil, and distict microclimate make it a unique terrior in Campania. Cantina del Taburno promises farm-to-glass-wine. Period.



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WINERY LOCATION: Foglianise, Benevento, Campania, Italy

NAME OF WINE: Named after 'Dame Costanza', a queen of Sicily and Aragon who's father, Manfred King of Sicily is invoked in Dante's Divine Comedy. His remains are buried at the door of Mt. Taburno.

GRAPES: 100% Falanghina

DESIGNATION: Falanghina del Sannio DOP

VINEYARD SOURCES: Selection of grapes from the village vineyards of Mt. Taburno.

VINEYARD SIZE + ALTITUDE: Many vineyards, 200-600 m above sea level

AGE OF VINES: Oldest vines up to 30 years.

SOIL: Clay, marl and limestone

FERMENTATION + AGING: The must ferments at 60 degrees Fahrenheit in stainless steel and ages 2 months on the lees followed by another 2 months in tank before bottled.

ANNUAL PRODUCTION: 25,000 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): 25 ppm

Filtration agents: Bentonite

Stabilization agents: Cold stabilization

Yeast utilized: Native yeasts



SUSTAINABLE



DAMA

2021

Falanghina del Sannio
Demoniazione di Origine Protetta

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WINERY LOCATION: Foglianise, Benevento, Campania, Italy

NAME OF WINE: Amineo is Latin name of the hills located around Naples. Coda di Volpe means tail of the fox, and is the name of the grape.

GRAPES: 100% Coda del Volpe

DESIGNATION: Benevento IGP

VINEYARD SOURCES: Selection of grapes from the village vineyards of Mt. Taburno

VINEYARD SIZE + ALTITUDE: Many vineyards, 200-600 m above sea level

AGE OF VINES: Oldest vines up to 25 years.

SOIL: Clay, marl and limestone

FERMENTATION + AGING: The must ferments at 60 degrees Fahrenheit in stainless steel and ages 2 months of on the lees followed by another 2 months in tank before bottled.

ANNUAL PRODUCTION: 30,000 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): 25 ppm

Filtration agents: Bentonite

Stabilization agents: Cold stabilization

Yeast utilized: Native yeasts



SUSTAINABLE



AMINEO

2021

Coda di Volpe
Beneventano Indicazione Geografica Tipica

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THE STORY

WINERY LOCATION: Foglianise, Benevento, Campania, Italy

NAME OF WINE: Named after an important church in Benevento originally erected in the 8th century. In the past, the grape, Fiano, was referred to as Santa Sofia.

GRAPES: 100% Fiano

DESIGNATION: Benevento IGP

VINEYARD SOURCES: Selection of grapes from the village vineyards of Mt. Taburno

VINEYARD SIZE + ALTITUDE: Many vineyards, 200-600 m above sea level

AGE OF VINES: Oldest vines up to 25 years.

SOIL: Clay, marl and limestone

FERMENTATION + AGING: When perfectly ripe, the grapes undergo destemming, crushing and soft pressing. The must ferments at 60 degrees Celsius in stainless steel and stays an additional 2 months on the lees before bottling.

ANNUAL PRODUCTION: 18,000 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): 25 ppm

Filtration agents: Bentonite

Stabilization agents: Cold stabilization

Yeast utilized: Native yeasts



SUSTAINABLE



SANTA SOFIA

2021

Fiano

Beneventano Indicazione Geografica Tipica

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TABURNO - CAMPANIA



THE STORY

WINERY LOCATION: Foglianise, Benevento, Campania, Italy

NAME OF WINE: Folius, the Latin name for the village where the winery is location

GRAPES: 100% Falanghina

DESIGNATION: Vino Spumante (extra dry style)

VINEYARD SOURCES: Selection of grapes from the village vineyards of Mt Taburno

VINEYARD SIZE: Many vineyards, 200-600 m above sea level

AGE OF VINES: Oldest vines up to 30 years.

SOIL: Clay, marl and limestone

FERMENTATION + AGING: The clusters are picked slightly early and soft-pressed, only the first run of the must is fermented. The Champagne method is utilized. After the second fermentation the wine remains for at least two months "on the lees."

ANNUAL PRODUCTION: 40,000 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): 25 ppm

Filtration agents: Bentonite

Stabilization agents: Cold stabilization

Yeast utilized: Native yeasts



SUSTAINABLE



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WINERY LOCATION: Foglianise, Benevento, Campania, Italy

NAME OF WINE: Fidelis means faithful or loyal, staying loyal to the regions' signature grape - Aglianico

GRAPES: 85% Aglianico, 10% Sangiovese, 5% Merlot

DESIGNATION: Sannio DOP

VINEYARD SOURCES: Selection of grapes from the village vineyards of Mt Taburno

VINEYARD SIZE + ALTITUDE: Many vineyards, 200-600 m above sea level

AGE OF VINES: Oldest vines up to 30 years.

SOIL: Clay, marl and limestone

SKIN MACERATION TIME: 15 days

FERMENTATION + AGING: The must ferments with an intense maceration with the skins. Malolactic fermentation follows in neutral oak casks and ages for an additional 4 months, 2 of which are on the lees.

ANNUAL PRODUCTION: 200,000 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): 25 ppm

Filtration agents: Bentonite

Stabilization agents: Cold stabilization

Yeast utilized: Native yeasts



SUSTAINABLE



SELECTIONS



SANNIO AGLIANICO
DENOMINAZIONE DI ORIGINE PROTETTA

FIDELIS
RED WINE

CANTINA DEL
TABURNO

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**CANTINA DEL
TABURNO**

THE STORY

WINERY LOCATION: Foglianise, Benevento, Campania, Italy

NAME OF VINEYARD: Delius is the old Roman name for the island of Delo or Mykonos as we know it today.

GRAPES: 100% Aglianico

DESIGNATION: Aglianico del Taburno DOCG

VINEYARD SOURCES: Selection of grapes from the village vineyards of Mt Taburno

VINEYARD SIZE + ALTITUDE: Many vineyards, 350 m above sea level

AGE OF VINES: Oldest vines up to 40 years.

SOIL: Clay, marl and limestone

SKIN MACERATION TIME: 30 days

FERMENTATION + AGING: The must ferments for 30 days at 15 degrees Celsius in stainless steel and ages 12 months on the lees in new French barriques.

ANNUAL PRODUCTION: 10,000 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): 25 ppm

Filtration agents: Bentonite

Stabilization agents: Cold stabilization

Yeast utilized: Native yeasts



S U S T A I N A B L E

ORI
GEN
SELECTIONS

Delius

AGLIANICO DEL TABURNO
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Il Delius è prodotto esclusivamente con uve di Aglianico acclimatate fin dall'antichità sulle pendici del Taburno. Il colore è rosso rubino carico.

L'odore, complesso, ricorda la ciliegia nera, la susina matura e la liquirizia. Denso al gusto e con tannini ben equilibrati, presenta un fondo aromatico persistente di tabacco e pepe nero.



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