



THE STORY

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

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.