



THE STORY

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

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, calcareous soil, and distict microclimate make it a unique terrior in Campania. Cantina del Taburno promises farm-to-glass-wine. Period.