



**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 alle 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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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 distinct microclimate make it a unique terrior in Campania. Cantina del Taburno promises farm-to-glass-wine. Period.