



## 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.