



THE STORY

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



SANNIO AGLIANICO
DENOMINAZIONE DI ORIGINE PROTETTA

FIDELIS
RED WINE

CANTINA DEL
TABURNO

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.