

# TABURNO - CAMPANIA



## THE STORY

**WINERY LOCATION:** Foglianise, Benevento, Campania, Italy

**NAME OF WINE:** Folius, the Latin name for the village where the winery is location

**GRAPES:** 100% Falanghina

**DESIGNATION:** Vino Spumante (extra dry style)

**VINEYARD SOURCES:** Selection of grapes from the village vineyards of Mt Taburno

**VINEYARD SIZE:** 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 clusters are picked slightly early and soft-pressed, only the first run of the must is fermented. The Champagne method is utilized. After the second fermentation the wine remains for at least two months "on the lees."

**ANNUAL PRODUCTION:** 40,000 bottles each vintage

### ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): 25 ppm

Filtration agents: Bentonite

Stabilization agents: Cold stabilization

Yeast utilized: Native yeasts



## SUSTAINABLE



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.