



THE STORY

WINERY LOCATION: Foglianise, Benevento, Campania, Italy

NAME OF WINE: Named after an important church in Benevento originally erected in the 8th century. In the past, the grape, Fiano, was referred to as Santa Sofia.

GRAPES: 100% Fiano

DESIGNATION: Benevento IGP

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 25 years.

SOIL: Clay, marl and limestone

FERMENTATION + AGING: When perfectly ripe, the grapes undergo destemming, crushing and soft pressing. The must ferments at 60 degrees Celsius in stainless steel and stays an additional 2 months on the lees before bottling.

ANNUAL PRODUCTION: 18,000 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): 25 ppm

Filtration agents: Bentonite

Stabilization agents: Cold stabilization

Yeast utilized: Native yeasts



SUSTAINABLE



SANTA SOFIA

2021

Fiano

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