

CANTINA DEL TABURNO

 Foglianise, Sannio, Campania, Italy



ABOUT THE PRODUCER

Since its establishment in 1972, Cantina del Taburno has played a pivotal role in the advancement of agriculture in the Sannio area. Nestled on the slopes of the dormant volcano Mount Taburno, Cantina del Taburno stands as a cornerstone of viticulture in the Campania region. Originally founded in 1972, it became a beacon for the local wine industry. In the early 1980s, the estate was acquired by the Agricultural Consortium of Benevento, leading to significant modernization and expansion efforts, generously supported by both local and European communities.

Read more - www.cantinadeltaburno.it/



IN THE VINEYARD

ORGANIC BIODYNAMIC PRACTICES

Sustainable practices

TOTAL AREA UNDER VINE

The winery has access to 600 hectares, every vintage grapes undergo a rigorous selection process

LOCATION OF VINEYARDS

Foglianise, Torrecuso, Vitulano, Campoli del Monte Taburno, Castelpoto, Apollosa, Bonea, Montesarchio, Ponte, Tocco Caudio, Paupisi and Benevento

SOIL DETAILS

Clay, marl and limestone

GRAPES



IN THE CELLAR

WINEMAKER

Filippo Colandrea

FERMENTATION PRACTICES

YEAST UTILIZED

Selection of native yeasts

FILTRATION STABILIZATION

Bentonite filtration and cold stabilization

FERMENTATION & AGING VESSELS

Fermentation and aging occur in stainless steel, with subsequent aging for Cesco and the red wines taking place in neutral botti and new French barriques.



ADDITIONAL NOTES

WINEMAKING STYLE

The Cantina endeavors to produce elegant, textbook expressions of each native grape variety, all while ensuring accessibility in pricing to accommodate a wide range of budgets.

WINES PRODUCED

Folius, Falanghina del Sannio, Fiano, Greco, Amineo, Cesco dell'Eremo, Fidelis, Delius, Piediroso Bue Apis

TOTAL PRODUCTION

Depending on the vintage, roughly 600,000 bottles

