

## Cantina del Taburno – Falanghina del Sannio

- A benchmark Falanghina, long recognized for quality and value
- Rich in style with ripe notes of pineapple and pear with a soft fruity finish
- From Sannio, a wine-growing area so historic that it was written about by Pliny, Cato and Horace

### The Producer

The story of Campania's transformation would be incomplete without Cantina del Taburno. This well-known cooperative, founded at the dawn of Campania's transformation into a region known for high quality indigenous wines, manages wine-growing of 300 tiny hillside plots like a symphony, to craft some of the region's most delightful Falanghina and Aglianico. Originally introduced to the U.S. by Marc de Grazia, the wines have long been associated with quality and value.

While Cantina del Taburno was established in 1972, the cooperative of vineyard owners has operated as a collective since 1901. Their land is north of Benevento in the historical Sannio region, whose pedigree was written about by philosophers Pliny, Cato and Horace. The area is perfect for two of Campania's most important varieties: the delicately floral white grape, Falanghina and the late-ripening, red Aglianico. Here the winters are mild with regular rainfall and summers are warm and dry. This climate, along with the unique clay marl soil of the Mount Taburno appellation, makes this one of the few regions capable of producing world-class Falanghina and Aglianico.

Each of the 300 local family growers hold an average of two hectares of vines, allowing Taburno to orchestrate farming as if it were small and artisan. Furthermore, their culture of quality is deeply shared; they were one of the wineries that first brought Luigi Moio prominence as a consulting enologist, as they worked under his aegis to elevate their indigenous varieties to world class quality.

Today consultant Alfonso De Angelis and his staff of agronomists handle all of the planning and vineyard management. Harvest and winemaking run seamlessly. At the end of August, De Angelis creates a picking schedule so that the team harvests only one type of grape each week. Upon arrival of each small batch, grapes are weighed and analyzed for sugar, acidity and phenolic ripeness. Each lot that is accepted is designated to a specific quality level of wine. Families are paid accordingly and incentivized in this way to produce the best grapes from their specific terroir.

This vineyard management model allows Cantina del Taburno to maintain a steadfast focus on quality in every step of the winemaking process, similar to other benchmark Italian cooperatives such as Cantina Terlan.

### The Wine

This wine is the flagship of Cantina del Taburno and a benchmark for the region. The grapes are grown at 1300+ feet elevation in Benevento, one of two provinces in the Sannio appellation where Falanghina reaches its apogee. The south-facing aspect and well-draining soils produce concentrated fruit, while elevation allows the grapes to retain acidity that can sometimes be masked by the varietal's texture and juiciness.



**Region:** Campania, province of Benevento

**Appellation:** Sannio

**Vineyard:** A selection of southeast facing vineyards

**Altitude:** 1,300 – 2,100 ft in elevation

**Soil:** Clay & limestone marl

**Varietals:** 100% Falanghina

**Average age of vines:** 30 years

**Harvest:** Second week of September

**Vinification:** Temperature controlled fermentation in stainless steel for about 15 days

**Aging:** Six months resting in stainless steel proceeded by 3 months in bottle

**Tasting Notes:** Exotic tropical fruits of pineapple, banana, as well as green apple and white flowers, all balanced with excellent minerality and finesse in the finish

**Pairings:** Any manner of seafood, shellfish, pesto and light tomato