

Cantina del Taburno – Aglianico del Sannio, “Fidelis”

- A hearty, full-throttle wine that’s also an enormous value
- Stylistically mid-way between ripe coastal style and structured mountain style
 - A great option for those new to Southern Italy’s “noble red”

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

Long admired by the Ancient Greeks and Romans, Aglianico (pronounced ah-lee-AH-nico) is one of Europe's oldest varieties and is widely considered to be southern Italy's most noble red grape. And after 27 centuries, it has finally made it to the international wine scene. Cantina del Taburno’s Aglianico is a wine of great pedigree with notes of deep red fruits, tobacco and black pepper. Wonderful now but absolutely capable of improving with time in the bottle, this wine is perfect with red meat. “Fidelis,” the name, reflects the province’s loyalty to this well respected variety.



Region: Campania, province of Benevento

Appellation: Sannio Aglianico

Vineyard: A selection of southeast facing vineyards in the Taburno area

Altitude: 650 – 2,000 ft in elevation

Soil: Clay & limestone marl

Varietals: 90% Aglianico. 5% Merlot & 5% Sangiovese

Average age of vines: 30 years

Harvest: September & October

Vinification: After harvest the grapes are destemmed, crushed and undergo a gentle pressing. Fermentation and maceration takes place over about 1 week in stainless steel followed by 6 months of malolactic fermentation in neutral barrels

Aging: A combination of large Slavonian oak casks and neutral French oak barrique

Tasting Notes: Fine, intense, ripe red fruit, tobacco and black pepper aromas followed by fresh, dark fruit on the palate with soft, well integrated tannins and a long, spicy finish

Pairings: Red meat and strong cheeses