

Cantina del TABURNO

Benevento

www.cantinadeltaburno.it



Luigi Moio



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Italy

CAMPANIA
Guardiolo

OVERVIEW

The best Aglianico wines, like those from Nebbiolo and Sangiovese, are and have historically been, exclusive to a very restricted geographical latitude, altitude and soil. Only in Campania—and specifically in the northernmost area of Basilicata—will it yield truly great wines. Aglianico flourishes at the higher altitudes and exclusively on volcanic soils, and under these conditions, if elegantly mastered, it produces among the very finest wines in the world. When Luigi Moio—winemaker at Caggiano and Aglianico's greatest technical

expert—took over at Cantina del Taburno, he brought new agronomists to oversee the vineyard management of the conferring grape growers, and a full-fledged laboratory was installed at the establishment. Luigi had been given "carte blanche" for the vinification of all wines: indeed, selection was so strict that Cantina del Taburno's production halved in Luigi Moio's first year as winemaker.

To start with, he turned out a rash of brilliant whites including a generous Coda di Volpe, a minerally Greco, and an especially marvelous Falanghina, perky with acidity, stylish and pure. And while these are all delightful, impeccable wines, unusually fine even by boutique winery standards, Cantina del Taburno's three selections of Aglianico del Taburno—the tank-raised *Fidelis*, the barrel-fermented *Delius*, and the miniscule production *Bue Apis* (from a 180-year-old pre-phyloxera vineyard!)—are all three brilliant examples of Aglianico at its very finest, diamond pure, feisty, and extraordinarily long. The *Bue Apis* simply breathtaking! With the reinvigoration of Cantina del Taburno a new star was born!

Varieties:

White: Falanghina, Coda di Volpe, Greco, Fiano

Red: Aglianico, Piediroso

Total Acreage: A consortium of growers, so acreage is difficult to ascertain

Average Production:
100,000 cases

VINEYARD/CELLAR PRACTICES

- A consortium of 300 small growers who follow vineyard management standards set by the Cantina del Taburno
- Growers employ only organic fertilizers when necessary and observe *lotta integrata* for insect control
- Growers keep yields low through green harvest and bud-thinning

WINES

Cantina del Taburno Falanghina

A vivid, luscious wine whose soaring aromas make it difficult to stop sniffing long enough to take a drink, but the depth of flavor is more than enough reward for that cavalier move. This is Falanghina at its best.

Cantina del Taburno Aglianico del Taburno *Fidelis*

An ideal entry into the world of Aglianico, this lip-smacking wine showcases all the smoky red-fruit charms of the variety in a forward, smile-inducing style.

ACCOLADES

The **2010 Falanghina Taburno** flows across the palate with layers of rich, sensual fruit. This is a gorgeous Falanghina that is notable for its minerality and overall sense of harmony. Anticipated maturity: 2011-2015. **88 points.**

Antonio Galloni, *The Wine Advocate*, #195

The **2006 Aglianico del Taburno *Fidelis*** is an excellent choice for readers who want to explore the qualities of Aglianico, one of southern Italy's great red varieties. This forward, soft red offers up sweet cherries, smoke, herbs, spices and cured meats in an approachable style, with plenty of varietal character and tons of personality. It is a fabulous effort from Cantina del Taburno, as well as a terrific value. Anticipated maturity: 2010-2016. **90 points.**

Antonio Galloni, *The Wine Advocate*, #189