


CANTINA DEL TABURNO

All who know me even a little are aware of my passion for the wines of Campania and in particular for the Aglianico varietal. Like Nebbiolo and Sangiovese it is, and has historically been, exclusive to a very restricted geographical latitude, altitude and soil. Only in Campania, and in the northernmost area of Basilicata, will it yield truly great wines. Aglianico has only thrived there, never expanding elsewhere, and even there it has only flourished at high altitudes and exclusively on volcanic soils. Under these conditions, if elegantly mastered, it produces among the very finest wines in the world.

Indeed Aglianico has become my great oenological love and the "new frontier" to which in recent years I have devoted my greatest efforts. The results have always been exceptional, both with Taurasi and with Aglianico del Vulture. The only missing brushstroke to complete the tableau of the great Aglianici of Campania, was an Aglianico del Taburno worthy of its name.

When Luigi Moio - winemaker at both Caggiano and Cantine del Notaio and Aglianico's greatest technical expert - asked me to visit Cantina del Taburno, I was thrilled. New agronomists had been hired 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. Next, the tasting room: a line-up of white wines confronted me. A brilliant Falanghina, perky with acidity, stish and pure, was followed by a Coda di Volpe, warm, generous and true. The Greco was relatively rigorous and shy, slow to reveal itself, to unfold its deep mineral core. These were all delightful

wines, fresh, fragrant and technically impeccable, unusually fine even by boutique winery standards. Then Luigi poured his jewels, the late harvest barrel-fermented whites he had achieved from Falanghina and Coda di Volpe, and I was simply stunned. Never before had I tasted anything like them from Italy, the flavours and bouquets transporting me to Alsace (where, I suddenly remembered, Luigi Moio had worked with Zind-Humbrecht!). The richness and complexity of the wines and the mastery of the winemaking was simply superlative.

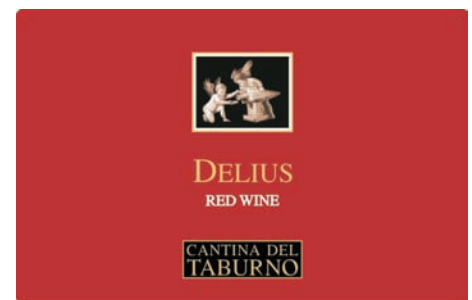
Lastly I followed Luigi into the cellars, there to taste from stainless steel and a battery of barriques Cantina del Taburno's three selections of Aglianico del Taburno: the regular cuvée, the barrel fermented Delius and the two barriques of Bue Apis (the entire production from a 180 year old pre-phylloxera vineyard!). And all three were brilliant examples of Aglianico at its very finest, diamond pure, exceptional in their own right. The Bue Apis simply breathtaking! With Cantina del Taburno a new star was born. End of story! 



Fidelis

Aglianico del Taburno

Zone: *Taburno DOC*
 Varietal: *Aglianico*
 Average Prod.: *320,000 bottles*



Delius

Aglianico del Taburno

Zone: *Taburno DOC*
 Varietal: *Aglianico*
 Average Prod.: *32,000 bottles*

Bue Apis

Aglianico del Taburno

Zone: *Taburno DOC*
 Varietal: *Aglianico*
 Average Prod.: *13,000 bottles*