



The ageing cellar at Cantina del Taburno

CAMPANIA II

IRPINIA (province of Avellino)

The winter was mild. It rained in May and in June. In July and in August the weather was beautiful. In September there were rains and there was a wide day/night temperature range.

MONTEMARANO (Province of Avellino)

Giovanni Molettieri son of Salvatore Molettieri owner of Azienda Agricola Molettieri (Taurasi DOCG, Irpinia Aglianico DOC, Irpinia Campi Taurasini DOC, Fiano di Avellino DOCG, Greco di Tufo DOCG):..we started the harvest on the 4-5 November and we finished on the 17th of November. The grapes were beautiful and healthy. The weather was good throughout the harvest. The grape yield was average. 2016 is a good vintage. The wines have a good colour, a good aroma, the alcohol strength and the acidity are also good...”

FOGLIANISE - TABURNO AREA (Province of Benevento)

It was rainy in the springtime. In July it was warm and it rained at the end of the month. In August it rained after the 16th, 17th. In September the weather was good.

Filippo Colandrea agronomist-oenologist of Cantina del Taburno (Aglianico del Taburno DOC, Taburno DOC, Beneventano IGT): “...we picked the grapes for the production of sparkling wines on the 12,13,14 and 15 September. Then we

started harvesting Fiano on the 21,22 September and Falanghina on the 26 September. We harvested Aglianico from the 7 till the 15 October. We carried out a careful selection in the Aglianico vineyards. The grape yield was good for the white varieties and slightly lower than average for Aglianico. The white wines are fresh, fragrant, elegant and pleasant to drink. The reds have a good colour, the alcohol strength is slightly lower than in 2015, the acidity is good and they are elegant..... ”