



VINITY  
WINE COMPANY

## I Favati

### Irpinia Campi Taurasini "Cretarossa"

**Appellation:** Irpinia Campi Taurasini DOC

**Region:** Campania

**Type:** Dry, red

**Varietal :** 100% Aglianico d'Irpinia

**Cretarossa** is from a newer appellation that is around the famous Taurasi region of Campania. These vineyards are around 15 kilometers northwest of Taurasi in Sannio. One of the things that make this wine exceptional is that it is held for around five years before release. That, and the special care the I Favati team put in to every bottle make this wine rival the best of Irpinia.

#### Tasting Notes

**Color:** Deep, dark garnet.

**Bouquet:** Concentrated aromas of pepper, black cherry, anise, and oak.

**Taste:** On the palate the wine shows concentrated fruit, but there is a good amount of acidity that brings a freshness, the finish is pleasant with soft, enjoyable tannin.

**Alcohol:** 14%

**Serving Suggestions:** 15 C° (60° F). Serve in a large Bordeaux glass.

#### Food Pairing

Grilled steak, roasts, barbecued meats, meat-stuffed pastas in brown sauces, rich and hearty stews, and dry cheeses.

#### Vineyard Notes:

**Production Area:** Area of Taurasi.

**Elevation:** 450-500 meters (1,380) above sea level.

**Training System:** Guyot.

**Soil:** Clay/Limestone Marl and volcanic soil.

**Production per Hectare:** 8,000 kg (about 3.2 tons per acre)

#### Winemaking Notes:

**Harvest:** By Hand in early November.

**Vinification:** Fermented in temperature-controlled stainless steel tanks.

**Aging:** One year in stainless steel, then more than two years in French oak. The wine is held in bottle for around five-years before release.



*I Favati is recognized as one of the outstanding Italian producers of fine wines. Located in Irpinia, famous for its beauty, its rich volcanic soil, and its wine, the company is expertly managed by winemaker Rosanna Petrozziello, her husband Giancarlo Favati, her brother-in-law Piersabino Favati, and daughter Carla Giusy Favati. This dynamic family, along with enotechnico, Vincenzo Mercurio, handle every aspect of this family business, managing the vineyards, the harvest, the production, and marketing.*

*Their vineyards are all located within the Fiano di Avellino, Greco di Tufo and Taurasi DOCG zones. All together they own and manage 50 hectares of Irpinia's unique, indigenous, grape varieties. The well-designed cellar assures the best outcome of every stage in production – from crush to aging – guaranteeing high quality in all their wines. The company's strategy is to focus solely on high quality.*