



VINITY
WINE COMPANY

I Favati

Fiano di Avellino "Pietramara" Riserva, Etichetta Bianca

Appellation: Fiano d'Avellino DOCG

Region: Campania

Type: Dry, white

Varietal : 100% Fiano di Avellino

Pietramara Riserva Etichetta Bianca is an incredible step up from the wonderful Pietramara. This wine is made by selecting the highest vines in the vineyard and only bunches that are most exposed to the sun. The harvest is done much later than the normal wine to ensure complete ripeness. The riserva became DOCG beginning with the 2018 vintage (both for Fiano and Greco) but I Favati has made this unique wine using this special selection and long aging since 2007.

Tasting Notes

Color: Pale straw yellow with greenish hues.

Bouquet: Crisp orchard fruit, orchard flowers, slightly smoky with notes of lime, incense, pine, roasted almonds, ginger and herbs.

Taste: Deep and rich on the palate, just an amazing texture that is perfectly offset by salty minerality and bright, fresh acid. There is a touch of tropical floral flavors that linger throughout the long and lovely finish.

Alcohol: 13-14% (varies with vintage).

Serving Temperature: 12-14 C° (57-54° F).

Food Pairing

A contemplative wine. It goes well with fish and meat dishes white, semi-mature cheese.

Vineyard Notes:

Location: Pietramara is an estate vineyard in Altripalda, province of Avellino.

Elevation: 420 meters (1,380) above sea level.

Training System: Guyot.

Soil: Clayey soils in hilly terrain.

Vine Density: 6,500 per acre.

Production per Vine: 2.8 kg (6.2 pounds)

Winemaking Notes:

Harvest: By hand, a late harvest in the first week of November.

Vinification: Criomaceration with skin contact for two days after the harvest, maceration on the lees. Fermented in temperature-controlled stainless steel tanks.

Aging: One-year in bottle 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.