



## I Favati

### Fiano di Avellino "Pietramara"

**Appellation:** Fiano d'Avellino DOCG

**Region:** Campania

**Type:** Dry, white

**Varietal:** 100% Fiano di Avellino

Fiano di Avellino takes its name from the grape variety that the Latins called Vitis Apiana. Blossoms so sweet they proved irresistible to bees ("api").

The wine, which was already highly appreciated in the Middle Ages, originated several millennia ago. An order for three "salme" (a salme was about 160 liters) of Fiano is entered in the register of Holy Roman Emperor Frederick II (also King of Sicily from 1198). Charles d'Anjou, King of Sicily from 1266 to 1285, must have enjoyed the wine as well, since he had 16,000 Fiano vines planted in the royal vineyards.

#### Tasting Notes

**Color:** Light yellow with greenish hues.

**Bouquet:** Fresh and mineral, slightly smoky with notes of lemon peel and pear.

**Taste:** Medium body with a slightly creamy texture, excellent fruit. The long finish has a touch of tropical and dried fruits, overlaying a mineral note.

**Alcohol:** 13%

**Serving Temperature:** 10/12 C° (50-54° F).

#### Food Pairing

Perfect as an aperitif. Excellent with Mediterranean cuisine based on seafood.

#### Vineyard Notes:

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

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

**Soil:** Clayey soils in hilly terrain.

**Training System:** Guyot.

**Vine Density:** 6,500 per acre.

**Production per Vine:** 2.8 kg (6.2 pounds)

#### Winemaking Notes:

**Harvest:** By hand in the middle of October.

**Vinification:** Maceration on the lees. Fermented in temperature-controlled stainless steel tanks.



*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.*