



VINITY
WINE COMPANY

I Favati

Greco di Tufo "Terrantica"

Appellation: Greco di Tufo DOCG

Region: Campania

Type: Dry, white

Varietal: 100% Greco di Tufo

Greco di Tufo, is the oldest grape variety of the Avellino area. It was imported from the Greek region of Thessaly by the Pelasgian peoples. A confirmation of the millennial origin of the Greco di Tufo wine was provided by the discovery of a fresco at Pompeii, dated to the 1st century BCE. A brief poetical inscription was added to the fresco, apparently by a frustrated lover: "You are truly cold, Bytis, made of ice, last night not even Greco wine could warm you up." The Greco variety was originally cultivated on the slopes of Vesuvius, where it was given the name Lacryma Christi. It was later planted in the province of Avellino, where it was given the denomination Greco di Tufo.

Tasting Notes

Color: Straw yellow color.

Bouquet: Honey and almonds with nuances of yellow flowers.

Taste: Full bodied, almost cream in texture, notes of white orchard fruit and honey, still the finish is crisp with excellent acidity.

Alcohol: 13-14% (varies with vintage)

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

Food Pairing

Fish dishes like cold fish salads, grilled sword fish or sea bass, linguine with clams.

Vineyard Notes:

Location: Santa Paolina is an estate vineyard in Tufo, province of Avellino.

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

Training System: Guyot.

Soil: Volcanic soil.

Vine Density: 6,500 per acre.

Production per Vine: 2.8 kg (6.2 pounds)

Winemaking Notes:

Harvest: By Hand in late 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 the 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.