



VINITY
WINE COMPANY

I Favati

Greco di Tufo Riserva "Terrantica" Etichetta Bianca

Appellation: Greco di Tufo DOCG

Type: White, dry

Varietal: 100% Greco di Tufo

For this special production Greco di Tufo "E.B.", or "White Label", the producer uses grapes harvested from the most northern area of the vineyard. There is a some extended skin contact providing the wine depth and structure. It is then held in bottle for another year. This not only expresses increased minerality, it also creates more softness and persistence.

Tasting Notes

Color: Intense straw yellow color.

Bouquet: Aromas of honey and flowers..

Taste: Full bodied, almost creamy in the mouth with flavors of honey and excellent acidity.

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

Serve: 12-14° C (53-57° F) in large-bowl stemware.

Food pairings

Fish dishes, shellfish, grilled swordfish or sea bass, linguine with clams.

Vineyard Notes

Production Area: Lapio and Tufo, province of Avellino.

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

Soil: Volcanic soil.

Vine age: 6-8 years.

Planting system: Guyot.

Production per vine: 2.8kg.

Vine density: 6,500 per Ha.

Yield: 80qq per Ha.

Winemaking Notes

Harvest: By hand, at the end of October. All of the clusters come from the most northern part of the vineyard.

Vinification: Cold maceration with some extended skin contact on the lees. Fermented in temperature-controlled stainless steel tanks. The unfiltered wine is then bottled and held a year.



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. 0