



VINITY
WINE COMPANY

I Favati

Taurasi "Terzotratto"

Appellation: Taurasi DOCG

Region: Campania

Type: Dry, red

Grape Varietal : 100% Aglianico d'Irpinia

Taurasi is an historic town which is located in the region of Sannio in the province of Avellino, Campania, Italy. Taurasi and Taurasi Riserva wines are still, red wines based principally on the Aglianico grape (small percentages of Barbera and Piediroso are allowed). Taurasi received the DOCG status in 1993. The DOCG rules of Taurasi require a minimum 85% Aglianico. I Favati uses 100% Aglianico, this give **Terzotratto** a pure style and is a true expression of Aglianico from this great *terroir*.

Tasting Notes

Color: Deep, dark garnet.

Bouquet: Concentrated aromas of raspberry, black cherry, anise, and tar.

Taste: In the mouth there is a fulness of raspberry, blackberry, minerals, you will also find a light touch of barrel but not overly vanilla.. The wine is full-to-medium bodied, velvety in texture, and there are lovely berry notes overlaying the fine, persistent tannins on the lengthy finish.

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: Venticano - San Mango in the province of Avellino.

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: Over three years in oak. *The DOCG regulations for Taurasi only require a minimum of three years prior to release with only one of those years being in wood.*



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.