



VINITY
WINE COMPANY

Cantine I Favati Irpinia Campi Taurasini “Cretarossa”

Overview

- Deep, dark garnet — Aglianico with the patience to prove itself. Cretarossa comes from vineyards in the Campi Taurasini zone, planted at 450–500 meters on clay, limestone marl, and volcanic soil just northwest of Taurasi itself. The fruit is hand-harvested in early November, once Aglianico has finally reached full ripeness, then fermented in temperature-controlled stainless steel before a long, deliberate aging regime: a year in tank, more than two in French oak, and time in bottle before it's released — roughly five years in all.

Appellation: Irpinia Campi Taurasini DOC

Type: Red, dry

Varietal: 100% Aglianico d'Irpinia

Winemaking and Vineyard Notes

Production Area: Campi Taurasini zone, ~15 km northwest of Taurasi.

Elevation: 450–500 meters (1,475–1,640 ft.) 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).

Harvest: By Hand in early November.

Vinification: Fermented in temperature-controlled stainless steel tanks.

Aging: One year in stainless steel, then more than two years in French oak. The wine is held in bottle for around five-years before release.

Tasting Notes

Color: Deep, dark garnet.

Bouquet: Concentrated aromas of pepper, black cherry, anise, and oak.

Palate: Concentrated dark fruit balanced by fresh acidity; soft, well-integrated tannins on the finish.

Alcohol: 14%.

Serving Suggestions: Serve at 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.



In the hills of Cesinali, Irpinia, the **Favati** family has been making wine since the early 1900s, when it was simply a tradition for their own table. That passion became a formal winery in 1998, releasing its first Fiano di Avellino in 2000. Today, siblings Giancarlo and Piersabino Favati, alongside Giancarlo's wife Rosanna Petrozziello, farm roughly 16 hectares organically across Irpinia's three DOCG appellations — Fiano di Avellino, Greco di Tufo, and Taurasi. Their wines are precise, mineral-driven, and deeply rooted in place, balancing traditional sensibilities with modern technique to capture the true character of Irpinia's indigenous grapes.