



VINITY  
WINE COMPANY

## Cantine I Favati Fiano di Avellino "Pietramara"

### Overview

- Pietramara comes from a single estate vineyard in Altripalda, planted at 420 meters above sea level on clay-rich hillside soil. The Fiano vines, 20–25 years old and trained in Guyot, are hand-harvested in mid-October and gently macerated on the skins before fermenting slowly in temperature-controlled stainless steel — a process built to protect freshness and let the fruit speak for itself.

**Appellation:** Fiano d'Avelino DOCG

**Type:** White, dry

**Varietals:** 100% Fiano di Avellino

### Winemaking and Vineyard Notes

**Location:** Pietramara, single estate vineyard, Altripalda in the province of Avellino.

**Vineyards:** About 5 hectares (12 acres) of estate vineyard.

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

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

**Training System:** Guyot.

**Vines Age:** 20–25 years old.

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

**Harvest date:** Hand-picked in mid-October.

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

### Tasting Notes

**Color:** Pale straw yellow with green-gold hues.

**Bouquet:** Fresh, mineral, subtle smoke, lemon peel, pear.

**Palate:** Medium body, slightly creamy texture, tropical and dried fruit, mineral finish

**Alcohol:** 13% ABV.

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

### Food Pairing

Serve as an aperitivo, shellfish, marinated seafood and lighter Mediterranean dishes.



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.