



VINITY

WINE COMPANY

Cantine I Favati

Fiano di Avellino Riserva "Pietramara" Etichetta Bianca

Overview

- Etichetta Bianca is a single-selection Riserva drawn from the highest-elevation vines within the Pietramara vineyard, limited to the most sun-exposed bunches and harvested later than the estate's standard bottling to ensure full physiological ripeness. The must sees two days of skin contact before fermenting in stainless steel, where it rests on its lees to build texture; further bottle aging allows tertiary character to develop prior to release. Etichetta Bianca reflects the upper limit of what Fiano di Avellino can achieve with altitude, selection, and time.

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.

Harvest date: Hand-picked; later than the standard Pietramara bottling to ensure full ripeness.

Vinification: Criomaceration with skin contact for two days after the harvest, maceration on the lees. Fermented in temperature-controlled stainless steel tanks.

Aging: Extended sur lie aging in stainless steel. Further aging in bottle prior to release to develop tertiary character.

Tasting Notes

Color: Pale straw yellow with green-gold reflections.

Bouquet: Crisp orchard fruit, orchard flowers, slightly smoky with notes of lime, incense, pine, roasted almonds, ginger and herbs.

Palate: Deep and rich on the palate, just an amazing texture that is perfectly offset by salty minerality and bright, fresh acid. There is a touch of tropical floral flavors that linger throughout the long and lovely finish.

Alcohol: 13.5% (varies with vintage).

Serving Temperature: 12-14 °C (57-54 °F).

Food Pairing

Richer seafood preparations, aged cheeses, dishes with fat/umami.



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.