



VINITY
WINE COMPANY

Cantine I Favati Greco di Tufo "Terrantica"

Overview

- Terrantica comes from the Favati family's estate vineyard in Santa Paolina, in the heart of Tufo — one of the smallest and most storied DOCG zones in Italy, where Greco has been cultivated since it was first brought to Campania by the ancient Greeks. Hand-harvested in late October from vines planted at 500 meters, the grapes undergo a period of skin contact before fermenting slowly in temperature-controlled stainless steel. Straw yellow in the glass, with the volcanic soils of Tufo written into every sip.

Appellation: Greco di Tufo DOCG

Type: White, dry

Varietals: 100% Greco di Tufo

Winemaking and Vineyard Notes

Location: Santa Paolina is an estate vineyard in Tufo, province of Avellino.

Elevation: 500 meters (1,640 ft.) above sea level.

Soil: Volcanic soils.

Training System: Guyot.

Vine Density: 6,500 per acre.

Yield: 80 quintals/hectare

Harvest: Hand-picked in late October.

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

Tasting Notes

Color: Straw yellow color.

Bouquet: Honey, almond, white/yellow flowers, subtle citrus.

Palate: Full bodied, almost cream in texture, notes of white orchard fruit and honey, still the finish is crisp with excellent acidity.

Alcohol: 12.5%.

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

Food Pairing

Seafood salads, shellfish, grilled sword fish or sea bass, linguine with clams.



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.