



VINITY
WINE COMPANY

Cantine I Favati Greco di Tufo Riserva "Terrantica" Etichetta Bianca

Overview

- Etichetta Bianca is a selection drawn exclusively from the northernmost parcel of the Terrantica vineyard in Tufo, where cooler exposure and volcanic soils at 500 meters yield fruit of pronounced tension and mineral character. Following a cold maceration with extended skin contact, the wine ferments in temperature-controlled stainless steel and rests on its lees before an additional year of bottle aging prior to release.

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: By hand, at the end of October. All of the clusters come from the most northern part of the vineyard.

Vinification and Aging: Cold maceration with some extended skin contact on the lees. Fermented in temperature-controlled stainless steel tanks. The unfiltered wine is then bottled and held a year prior to release.

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.