



VINITY
WINE COMPANY

Cantine I Favati Taurasi "Terzotratto"

Overview

- Deep, dark garnet — Aglianico in its most classic address. Terzotratto is drawn from the Favati family's vineyards in Venticano and San Mango, planted at 450–500 meters on clay, limestone marl, and volcanic soil in the heart of the Taurasi DOCG. Where the appellation permits blending, I Favati bottles 100% Aglianico — a purist's take on one of southern Italy's great red terroirs.

Appellation: Taurasi DOCG.

Type: Red, dry

Varietal: 100% Aglianico d'Irpinia

Winemaking and Vineyard Notes

Production Area: Venticano - San Mango in the province of Avellino.

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: Hand-picked, early November.

Vinification: Fermented in temperature-controlled stainless steel tanks.

Aging: Over three years in oak. The DOCG regulations for Taurasi only require a minimum of three years prior to release with only one of those years being in wood.

Tasting Notes

Color: Deep, dark garnet.

Bouquet: Concentrated aromas of raspberry, black cherry, anise, and tar.

Palate: Full-to-medium bodied, velvety; raspberry, blackberry, minerals, subtle barrel; fine persistent tannins, long 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 aged 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.