



VINITY
WINE COMPANY

Cantine I Favati Taurasi Riserva "Terzotratto" Etichetta Bianca

Overview

- Deep, dark garnet — the estate's most patient expression of Aglianico. Etichetta Bianca is the Riserva bottling of Terzotratto, sourced from the higher-altitude Venticano and San Mango vineyards at 450–500 meters, where clay, limestone marl, and volcanic soils give Aglianico both structure and lift. Hand-harvested in early November and fermented in temperature-controlled stainless steel, the wine then spends over three years in oak followed by more than a year in bottle — comfortably exceeding what the Taurasi Riserva DOCG appellation demands.

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: In the mouth, there is a fullness of raspberry, blackberry, minerals with a hint of barrel, but not overly vanilla. Medium-to-full-bodied, velvety in texture, with lovely berry notes overlaying the fine, persistent tannins on the lengthy 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, game, Osso Bucco, lamb, pasta with polpette, spicy and rich dishes, and strong or dry 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.