

## Fiano di Avellino DOCG Pietramara - I Favati

CANTINE  
**I FAVATI**  
1915

### The Producer:

Fiano is the name of one of Campania's many indigenous grapes and is grown almost exclusively round the town of Avellino. It nearly became extinct in the late 1940s but has been revived and is now fast becoming regarded as a bit of a star performer. The vineyards around Avellino are covered in volcanic soil – Naples and Vesuvius are not far away. I Favati is a well regarded producer in the town of Salza Irpina and their focus is on producing and developing wines from Campania's forty or so indigenous grapes.

### The Wine:

Grape(s): 100% Fiano  
Area: From vineyards near the village of Casinali in the province of Avellino in Campania.  
Vine Density: 3,000  
Training System: Guyot and cordon spur.  
Vinification: Temperature controlled fermentation  
Ageing: 3-6 Months in bottle .

### Tasting Notes:

- A slightly restrained nose gives way to a ripe flavour nice length and richness on the palate but with elegance. A nicely structured wine.  
- Naples and Vesuvius are neighbours of this family owned winery in Campania that is developing some of the great diversity of the region's grapes in wines of nuance and character. A slightly restrained nose gives way to a ripe flavour nice length and richness on the palate but with elegance. A nicely structured wine.

Code: 2090  
ABV: 13,5%  
Pack: 6x75cl  
Vegan: Yes  
Vegetarian: Yes  
Organic: Yes - not certified  
Closure: Cork  
Awards: 2020 - 92 Decanter

