



PIETRACUPA

Fiano "Cupo" Campania IGT



- The winery Pietracupa was founded in the early '90s thanks to Mr. Giuseppe Loffredo's passion for wine. In 1999 Sabino, his son, decides to quit his job and dedicate his life to the winery with the same strong passion that his father once had.
- The vineyard, on Montefredane area, is located at an altitude of 1,968 feet above the sea level planted with 7 hectares of Fiano di Avellino, Greco di Tufo and Aglianico. The soil is clayey and chalky. Each vine is between 10 and 30 years old.
- The plants enjoy a south-eastern exposure on the hillsides of this beautiful region. Thanks to their great location, they benefit from a microclimate with adequate temperature excursions particularly favorable for the ripening of the grapes.

Varietal: 100% Fiano

Appellation: Campania IGT

Production Zone: Montefredane, Avellino, Campania; altitude 500-600mt a.s.l.

Soil: Volcanic Soil

Vinification: Best selection of Fiano grapes, hand harvest in October, soft pressing, fermentation in stainless steel tanks

Maturation: 12 months in stainless steel tanks, refinement in bottle for additional 6-12 months

An extraordinary Fiano that is only made in the best years and ages in the cellar for a few years before going on the market.



SUSTAINABLE

- *Deep straw yellow color and a nose with peach and apple scents followed by citrus notes on a mineral undertone. The palate is silky and fresh at the same time with a perfect acidity.*
- *An elegant and multilayered wine that beautifully pairs with seafood, fish soups, grilled white meats and most creations of the Mediterranean cuisine.*

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