



PIETRACUPA

## Fiano 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:** Montefreddane, Avellino, Campania; altitude 500-600mt a.s.l.

**Soil:** Clayey and chalky

**Vinification:** Gentle whole pressing, fermentation in stainless steel tanks

**Maturation:** 6 months in stainless steel tanks, refinement in bottle for 3-6 months

Winemaker Sabino Loffredo has swiftly created a reputation within and beyond Italy for some of the most exquisite Greco and Fiano wines from Avellino in Campania.



**SUSTAINABLE**

- *Straw yellow with green highlights. In contrast to the Greco, the Fiano offers a more robust and expansive nose with refined fragrances of jasmine, golden delicious apples, candied violets and a strong mineral digression. A substantial and aristocratic palate with a marked acidity and a vein of citrus that echoes throughout the fine, long and slightly almond finish.*
- *This wonderful wine pairs well with appetizers, seafood platters, fish soup as well as grilled white meats.*

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