

Fattoria La Rivolta

Located in Torrecuso, in the province of Benevento, Fattoria La Rivolta consists of hilly lands that range in altitude from 300 to 600 meters. With unique soils of limestone and clay, the vineyards are located in one of the smallest DOCs in the region, Campania's Taburno, home to some of the most picturesque and mountainous vineyards in all of Europe.

Here, the Cotroneo family has been living in the region for several generations. At the beginning of the twentieth century, the grandparents Giovanni and Teresa maintained and cultivated one of the largest agricultural farms in Benevento, which was later divided amongst their eight grandchildren.

After joining lands with his brother Mario, Paolo Cotroneo launched Fattoria La Rivolta in 1997. A third generation farmer, Paolo immediately began to organically cultivate his vines, earning certification from ICEA, the Istituto per la Certificazione Etica e Ambientale, in 2001. A family affair that includes two sisters and a cousin, these 29 hectares of cultivated vineyards are hand harvested to produce low yields and farmed without the use of chemical treatments.

Fiano



Varietal/Blend: Fiano

Farming Practices: certified organic

Soil: limestone and clay

Harvest Technique: by hand in mid-October

Year Vines Were Planted: 1980's

Yeast: indigenous

Fermentation: stainless steel fermentation over 15 days with one day of cold maceration

Alcohol: 13.5%

Acidity: TA 5.9g/L

Fined: none

Filtered: none

Country: Italy

Region: Campagna

Vineyard: estate

Production #s: 11,000 bottles

Fiano's scientific name is "Vitis Apiana" or the bee's vine because the bees are particularly fond of the sweetness belonging to the berries.