

FEUDI DI  
SAN  
GREGORIO



**PIETRACALDA**

FIANO DI AVELLINO DOCG RISERVA 2023



“The 2023 Pietracalda is absolutely wonderful! Perhaps because it is the product of a particularly difficult vintage or perhaps because thanks to the experience gained after the transition to Riserva with the 2022 vintage we made better ageing choices...Whatever the reason, its length and elegance make it a remarkable wine”.

**Antonio Capaldo**

*President of Feudi di San Gregorio*

### THE 2023 VINTAGE

The 2023 vintage was complicated due to the weather conditions. After a mild winter with below-average precipitations, there was abundant rainfall in spring and summer and this led to the development of fungal diseases and consequently lower yields.

However, the lower yields, along with ample water availability in the soil and a dry end to the season meant the grapes ripened slowly and steadily without water stress, so the acidity was good, the alcohol content balanced, and the aromatic aspects particularly interesting.

The harvest in the Quercia Grossa Pietracalda vineyard took place regularly on 19th October 2023, with no interruptions due to rain and medium-high temperatures.

**Pierpaolo Sirch**

*Agronomist and Production Manager*

QUERCIA GROSSA  
PIETRACALDA  
VINEYARD  
*Sorbo Serpico*



## ONE OF THE OLDEST GRAPE VARIETIES IN THE WORLD

The Fiano grape has been cultivated in the Campania region since ancient times, as proven by numerous studies as well as references from Columella and Pliny in their writings.

It was originally called "Vitis Apicia", a name deriving from the particular characteristic of this vine to attract swarms of bees due to the sweet scent of its grape.

Apicia later became Apina that turned into Apiana, then into Afiana, until it became Fiano, name by which this variety is now known.

## ONE OF THE MOST TREASURED DESIGNATIONS

A provincial capital, the city of Avellino gives its name to one of the only two white wines to have obtained DOCG certification in Southern Italy, the other being Greco di Tufo, both awarded in 2003. A hilly territory enclosed between two Apennine chains, it is formed of 26 communes and is a highly parceled wine-growing area.

A vigorous and strong vine whose grapes ripen until the end of October thanks to their thick resistant skin, this variety produces a wine with a vast array of aromas and great persistence that echoes the complexity and richness of the territory.

With a cultivated area of less than 600 hectares, Fiano di Avellino is today one of Italy's most treasured DOCGs.



### QUERCIA GROSSA PIETRACALDA

"Pietracalda", a vineyard that is emblematic of Irpinia's biodiversity, sits among chestnut woods, fruit trees and an experimental garden of ancient plant varieties.

**Commune:** Sorbo Serpico

**Average age of the vines:**  
20-25 years

**Soils:** clayey, calcareous

**Hectares:** 10

**Altitude:** from 400 to 600 m a.s.l.

### PIETRACALDA RISERVA 2023

**Grapes:** Fiano di Avellino

**Fermentation** in stainless steel tanks at 16/18 °C

**Maturation** of 12 months in stainless steel tanks on the lees and periodic bâtonnage

**Aging:** 3 months in bottle

**Serving temperature:** 10-12 °C

**Alcohol:** 13%

### AWARDS

|                 |                      |
|-----------------|----------------------|
| ROBERT PARKER   | 93+ points           |
| WINE ENTHUSIAST | 93 points            |
| JAMES SUCKLING  | 93 points            |
| LUCA MARONI     | 93 points            |
| DECANTER        | 93 points            |
| WINE SPECTATOR  | 92 points            |
| VINOUS          | 92 points            |
| JANCIS ROBINSON | 17.5/20              |
| GAMBERO ROSSO   | <i>Tre Bicchieri</i> |