

FEUDI DI
SAN
GREGORIO



CAMPANARO

FIANO DI AVELLINO DOCG RISERVA 2023



The 2023 Campanaro embodies Fiano perfectly, combining freshness and aromaticity, structure and depth. A wine that is bound to amaze us in the years to come by revealing how this wonderful grape variety can produce wines of exceptional longevity.

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.

In the Campanaro vineyard, the grapes were harvested on October 2nd, 2023.

Pierpaolo Sirch

Chief Agronomist & Head of Production

CAMPANARO: A SURPRISING CRU

Irpinia is one of the most extraordinary wine terroirs worldwide. Thanks to our research, over the years the most intriguing vineyards have been selected and micro-vinified without any production compromise.

Campanaro, our DOCG Fiano di Avellino Riserva, is made from one of Campania's most important autochthonous varieties cultivated in an iconic vineyard.

An exceptionally fresh wine with a surprising structure and great longevity, it is soft and silky with fresh floral notes. **Campanaro**, pioneer of an extraordinary movement today in Irpinia, has been one of Campania's most iconic white wines since it was first produced in 1998.



Fiano, an ancient variety cultivated by the Romans, thrives well in Irpinia in volcanic and clay soils. It is a strong, vigorous vine and the grapes – thanks to their thick resistant skin – mature until the end of October.

The Fiano grape produces a persistent wine with a rich complex aromatic profile that embodies the diverse nature of the terroir.

Campanaro is produced from the best grapes that grow on Campania's most iconic vines.

Commune: Sorbo Serpico
Average age of the vines: 15-20 years
Elevation: 400-450m above sea level
Training system: Guyot

CAMPANARO 2023 FIANO DI AVELLINO DOCG RISERVA

Grape: Fiano
Fermentation: Alcoholic fermentation and maceration in stainless steel tanks for about 3 weeks
Maturation: 8-10 months in barriques and tonneaux
Serving temperature: 18°C
Alcohol: 13%

AWARDS

ROBERT PARKER	93
WINE SPECTATOR	91
WINE ENTHUSIAST	92
JAMES SUCKLING	94
VINOUS	92
LUCA MARONI	Miglior Vino Bianco d'Italia
GAMBERO ROSSO	<i>Tre Bicchieri</i>