

FEUDI DI
SAN
GREGORIO

1986>2026

40 ANNI DI CURIOSITÀ

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PIETRACALDA

FIANO DI AVELLINO DOCG RISERVA 2024



“I remember the snow in the early March of 2024 near the winery and the beautiful snow-covered Pietracalda vineyards. I also remember a summer that at times was particularly hot but followed by ideal September weather for the ripening stage. Pietracalda 2024 is therefore the result of a “rollercoaster” vintage, difficult to interpret, with lower yields than usual partly due to a hailstorm at the end of summer. On the palate a wine that surprises with its aromatic breadth and great freshness that will remind us for years to come of the excellence of the Fiano variety.”

Antonio Capaldo

President of Feudi di San Gregorio

THE 2024 VINTAGE

The weather in 2024 was variable across the region. The winter was mild, with brief cold spells alternating with prolonged African anticyclonic currents. Rainfall at the end of March helped to offset the winter drought. May and June saw below-average rainfall for the period.

Throughout July, there were severe heat waves that gradually raised average temperatures so the veraison and ripening stages were roughly 10 days earlier than usual.

The harvest of the white grape varieties from mid-September onwards generally produced excellent, fresh, palatable wines with a lower malic acid content than the previous year, resulting in a more balanced and harmonious taste.

The harvest at the Quercia Grossa Pietracalda vineyard took place on 23rd September 2024.

Pierpaolo Sirch

Agronomist and Production Manager



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 2024

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 *Tre Bicchieri*