

Benito Ferrara®



Fiano di Avellino Sequenzha

Campania



Appellation: FIANO DI AVELLINO DOCG

Zone: n/a

Cru: n/a

Vineyard extension (hectares): 1

Blend: 100% Fiano

Vineyard age (year of planting): Fiano 1990

Soil Type: Sandy, clayey

Exposure: East

Altitude: n/a

Colour: Straw yellow with green reflections

Nose: Fine, ample, with wild flowers notes

Flavour: Dry, fresh, quite soft, medium bodied, intense, quite persistent, long and pleasant aftertaste

Serving temperature (°C): 10-12

Match with: Seafood, as an aperitif, lobster

Average no. bottles/year: 3,000

Alcohol %: n/a

Grape yield per hectare tons: 10

Notes: Vine training system: Guyot. Vineyard density: 16,000 vines/hectare

Vinification and ageing: Soft pressing of the clusters. Alcoholic fermentation in stainless steel vats with temperature control. The wine then matures for 8 months in steel. Finishing in the bottle for 1/2 months.

Awards: n/a

Estate History

Gabriella Ferrara and her husband Sergio, who own and manage the estate, are the fourth generation of viticulturists of their family. Gabriella's great grandfather planted vines on his property and he used to bring vegetables and wine on foot and with a donkey to the town of Tufo. The first vintage that was bottled was 1991. The vineyards are managed by Gabriella and by Sergio and they are supported by the well know oenologist Paolo Caciorgna in the cellar. The altitude of San Paolo district, in the commune of Tufo, where the estate is located, is 500 meters above sea level, the excellent exposure is east/east-west. The soil is white, clayey and mixed clayey. When the soil is tilled, now and then sulphur rocks come to the surface as there are sulphur quarries (now closed) nearby. These hills are surrounded by higher mountains which protect this area. During the summer months it is warm during the day and cool at night and this, as you know, favours the aroma of the wines. It is also very airy here so that there are no problems with disease or insect attacks to the vines. The total vineyards extension is 12.5 hectares: 8 hectares of Greco, 1 hectare of Fiano, 3.5 hectares of Aglianico. The Greco vineyards are all in the district of San Paolo. The age of the vines is from 5 years to 40-60 years. Vigna Cicogna, a vineyard of 1.5 hectares, is the cru if the estate. The vines are between 15 and 60 years old. The viticultural practices are naturally environment friendly. The Aglianico vineyards are in Montemiletto, within the Taurasi DOCG appellation. The altitude is 500-700 meters, the exposure is east, the zone is very airy. The soil is white and mixed clayey. The vines are between 10 and 15 years old. The Fiano vineyards are in the zone of Lapio. The altitude is 500 meters above sea level, the exposure is east. The vines are approximately 20 years old. The old part of the cellar dates back to 1860, a new part was added in 1998. The cellar equipment is very modern as Greco grapes and must tend to oxidize. The red wines mature in new and second use French oak barriques depending on the wine. The wines produced are: Greco di Tufo DOCG "Terra d'Uva", Greco di Tufo DOCG "Vigna Cicogna", Campania Aglianico IGT "Passo del Lupo", Fiano di Avellino DOCG "Sequenzha", Campania Greco IGT "Due Chicchi", Irpinia Aglianico DOC "Quattro Confini", Taurasi DOCG "Vigna Quattro Confini".





Appellation: GRECO DI TUFO DOCG

Zone: Benito Ferrara

Cru: n/a

Vineyard extension (hectares): 4.65

Blend: 100% Greco

Vineyard age (year of planting): Greco 1940,1950,1960,2000

Soil Type: Calcareous, clayey rich in minerals

Exposure: East. Altitude 500 meters above sea level

Altitude: n/a

Colour: More or less intense straw yellow

Nose: Intense, fruity, flowery

Flavour: Dry, harmonic, bitter almond notes

Serving temperature (°C): 8-10

Match with: Seafood pasta, hors d'oeuvres, white meat, fresh cheese

Average no. bottles/year: 26,000

Alcohol %: n/a

Grape yield per hectare tons: 10

Notes: Vine training system: Guyot. Vineyard density: 6,000 vines/hectare

Vinification and ageing: White vinification. Soft pressing of the clusters. Fermentation in stainless steel vats with temperature control. The wine matures for 7 months in steel vats. Finishing in the bottle for 1-2 months

Awards: 2015 vintage: L'Espresso Guide 2017 classified among "100 vini da comprare" (100 wines to buy)

Estate History

Gabriella Ferrara and her husband Sergio, who own and manage the estate, are the fourth generation of viticulturists of their family. Gabriella's great grandfather planted vines on his property and he used to bring vegetables and wine on foot and with a donkey to the town of Tufo. The first vintage that was bottled was 1991. The vineyards are managed by Gabriella and by Sergio and they are supported by the well known oenologist Paolo Caciorgna in the cellar. The altitude of San Paolo district, in the commune of Tufo, where the estate is located, is 500 meters above sea level, the excellent exposure is east/east-west. The soil is white, clayey and mixed clayey. When the soil is tilled, now and then sulphur rocks come to the surface as there are sulphur quarries (now closed) nearby. These hills are surrounded by higher mountains which protect this area. During the summer months it is warm during the day and cool at night and this, as you know, favours the aroma of the wines. It is also very airy here so that there are no problems with disease or insect attacks to the vines. The total vineyards extension is 12.5 hectares: 8 hectares of Greco, 1 hectare of Fiano, 3.5 hectares of Aglianico. The Greco vineyards are all in the district of San Paolo. The age of the vines is from 5 years to 40-60 years. Vigna Cicogna, a vineyard of 1.5 hectares, is the cru of the estate. The vines are between 15 and 60 years old. The viticultural practices are naturally environment friendly. The Aglianico vineyards are in Montemiletto, within the Taurasi DOCG appellation. The altitude is 500-700 meters, the exposure is east, the zone is very airy. The soil is white and mixed clayey. The vines are between 10 and 15 years old. The Fiano vineyards are in the zone of Lapio. The altitude is 500 meters above sea level, the exposure is east. The vines are approximately 20 years old. The old part of the cellar dates back to 1860, a new part was added in 1998. The cellar equipment is very modern as Greco grapes and must tend to oxidize. The red wines mature in new and second use French oak barriques depending on the wine. The wines produced are: Greco di Tufo DOCG "Terra d'Uva", Greco di Tufo DOCG "Vigna Cicogna", Campania Aglianico IGT "Passo del Lupo", Fiano di Avellino DOCG "Sequenzha", Campania Greco IGT "Due Chicchi", Irpinia Aglianico DOC "Quattro Confini", Taurasi DOCG "Vigna Quattro Confini".





Appellation: GRECO DI TUFO DOCG
Zone: S. Paolo - Tufo (province of Avellino)
Cru: Vigna Cicogna
Vineyard extension (hectares): 1.5
Blend: 100% Greco
Vineyard age (year of planting): Greco 1940,1950,1960,2000
Soil Type: Calcareous, clayey rich in sulphur minerals
Exposure: East. Altitude 500 meters above sea level
Altitude: n/a
Colour: More or less intense straw yellow
Nose: Intense, fine and elegant, white flower notes, dry fruit, almonds, pleasant mineral notes
Flavour: Full, harmonic, fresh and sapid, well-balanced, pleasant finish with mineral notes
Serving temperature (°C): 8-10
Match with: Roast fish, oysters, shellfish
Average no. bottles/year: 13,000
Alcohol %: n/a
Grape yield per hectare tons: 7
Notes: Vine training system: Guyot. Vineyard density: 6,000 vines/hectare

Vinification and ageing: White vinification. Soft pressing of the clusters. Fermentation in stainless steel vats with temperature control. The wine matures for 7 months in steel vats. Finishing in the bottle for 1-2 months

Awards: n/a

Estate History

Gabriella Ferrara and her husband Sergio, who own and manage the estate, are the fourth generation of viticulturists of their family. Gabriella's great grandfather planted vines on his property and he used to bring vegetables and wine on foot and with a donkey to the town of Tufo. The first vintage that was bottled was 1991. The vineyards are managed by Gabriella and by Sergio and they are supported by the well known oenologist Paolo Caciorgna in the cellar. The altitude of San Paolo district, in the commune of Tufo, where the estate is located, is 500 meters above sea level, the excellent exposure is east/east-west. The soil is white, clayey and mixed clayey. When the soil is tilled, now and then sulphur rocks come to the surface as there are sulphur quarries (now closed) nearby. These hills are surrounded by higher mountains which protect this area. During the summer months it is warm during the day and cool at night and this, as you know, favours the aroma of the wines. It is also very airy here so that there are no problems with disease or insect attacks to the vines. The total vineyards extension is 12.5 hectares: 8 hectares of Greco, 1 hectare of Fiano, 3.5 hectares of Aglianico. The Greco vineyards are all in the district of San Paolo. The age of the vines is from 5 years to 40-60 years. Vigna Cicogna, a vineyard of 1.5 hectares, is the cru of the estate. The vines are between 15 and 60 years old. The viticultural practices are naturally environment friendly. The Aglianico vineyards are in Montemiletto, within the Taurasi DOCG appellation. The altitude is 500-700 meters, the exposure is east, the zone is very airy. The soil is white and mixed clayey. The vines are between 10 and 15 years old. The Fiano vineyards are in the zone of Lapio. The altitude is 500 meters above sea level, the exposure is east. The vines are approximately 20 years old. The old part of the cellar dates back to 1860, a new part was added in 1998. The cellar equipment is very modern as Greco grapes and must tend to oxidize. The red wines mature in new and second use French oak barriques depending on the wine. The wines produced are: Greco di Tufo DOCG "Terra d'Uva", Greco di Tufo DOCG "Vigna Cicogna", Campania Aglianico IGT "Passo del Lupo", Fiano di Avellino DOCG "Sequenzha", Campania Greco IGT "Due Chicchi", Irpinia Aglianico DOC "Quattro Confini", Taurasi DOCG "Vigna Quattro Confini".





Appellation: IRPINIA AGLIANICO DOC

Zone: Montemiletto (Avellino)

Cru: n/a

Vineyard extension (hectares): 3.5

Blend: 100% Aglianico

Vineyard age (year of planting): Aglianico 2002

Soil Type: Mixed, clayey

Exposure: East. Altitude: 600 meters above sea level

Altitude: n/a

Colour: Ruby red

Nose: Berries, marasca cherry and violet

Flavour: Dry, harmonic and velvety

Serving temperature (°C): 18

Match with: Pasta dishes with meat sauce, roast lamb, poultry

Average no. bottles/year: 4,000

Alcohol %: n/a

Grape yield per hectare tons: 10

Notes: Vine training system: Guyot. Vineyard density: 5,000-6,000 vines/hectare

Vinification and ageing: Destemming and crushing of the clusters. Fermentation and maceration with the skins for a few days with daily pumping over of the must. Fermentation is completed in steel and in French oak barriques. 70% of the wine matures in steel for approx. 11 months, 30% of the wine matures in French oak barriques for 11 months. Blending and finishing in the bottle for 3 months.

Awards: n/a

Estate History

Gabriella Ferrara and her husband Sergio, who own and manage the estate, are the fourth generation of viticulturists of their family. Gabriella's great grandfather planted vines on his property and he used to bring vegetables and wine on foot and with a donkey to the town of Tufo. The first vintage that was bottled was 1991. The vineyards are managed by Gabriella and by Sergio and they are supported by the well know oenologist Paolo Caciorgna in the cellar. The altitude of San Paolo district, in the commune of Tufo, where the estate is located, is 500 meters above sea level, the excellent exposure is east/east-west. The soil is white, clayey and mixed clayey. When the soil is tilled, now and then sulphur rocks come to the surface as there are sulphur quarries (now closed) nearby. These hills are surrounded by higher mountains which protect this area. During the summer months it is warm during the day and cool at night and this, as you know, favours the aroma of the wines. It is also very airy here so that there are no problems with disease or insect attacks to the vines. The total vineyards extension is 12.5 hectares: 8 hectares of Greco, 1 hectare of Fiano, 3.5 hectares of Aglianico. The Greco vineyards are all in the district of San Paolo. The age of the vines is from 5 years to 40-60 years. Vigna Cicogna, a vineyard of 1.5 hectares, is the cru if the estate. The vines are between 15 and 60 years old. The viticultural practices are naturally environment friendly. The Aglianico vineyards are in Montemiletto, within the Taurasi DOCG appellation. The altitude is 500-700 meters, the exposure is east, the zone is very airy. The soil is white and mixed clayey. The vines are between 10 and 15 years old. The Fiano vineyards are in the zone of Lapio. The altitude is 500 meters above sea level, the exposure is east. The vines are approximately 20 years old. The old part of the cellar dates back to 1860, a new part was added in 1998. The cellar equipment is very modern as Greco grapes and must tend to oxidize. The red wines mature in new and second use French oak barriques depending on the wine. The wines produced are: Greco di Tufo DOCG "Terra d'Uva", Greco di Tufo DOCG "Vigna Cicogna", Campania Aglianico IGT "Passo del Lupo", Fiano di Avellino DOCG "Sequenzha", Campania Greco IGT "Due Chicchi", Irpinia Aglianico DOC "Quattro Confini", Taurasi DOCG "Vigna Quattro Confini".





Appellation: TAURASI DOCG

Zone: Montemiletto (AV)

Cru: n/a

Vineyard extension (hectares): 3.5

Blend: 100% Aglianico

Vineyard age (year of planting): Aglianico 2005,2000

Soil Type: Mixed, clayey

Exposure: East; altitude 600 meters above sea level

Altitude: n/a

Colour: Ruby red with garnet reflections

Nose: Intense and persistent with slight violet notes

Flavour: Full, dry, velvety, well structured, persistent, fine tannins

Serving temperature (°C): 18-20

Match with: Red meat roasts, game, seasoned hard cheese

Average no. bottles/year: 1,200

Alcohol %: n/a

Grape yield per hectare tons: 10

Notes: Vine training system: Guyot. Vineyard density: 5,000-6,000 vines/hectare.

Vinification and ageing: Destemming and crushing of the clusters, maceration with the skins and fermentation with temperature control for a few days with daily pumping over of the must till racking. Malolactic fermentation in medium toast French oak barriques. The wine matures in French oak barriques for approximately 30 months. Finishing in the bottle for 6 months.

Awards: n/a

Estate History

Gabriella Ferrara and her husband Sergio, who own and manage the estate, are the fourth generation of viticulturists of their family. Gabriella's great grandfather planted vines on his property and he used to bring vegetables and wine on foot and with a donkey to the town of Tufo. The first vintage that was bottled was 1991. The vineyards are managed by Gabriella and by Sergio and they are supported by the well know oenologist Paolo Caciorgna in the cellar. The altitude of San Paolo district, in the commune of Tufo, where the estate is located, is 500 meters above sea level, the excellent exposure is east/east-west. The soil is white, clayey and mixed clayey. When the soil is tilled, now and then sulphur rocks come to the surface as there are sulphur quarries (now closed) nearby. These hills are surrounded by higher mountains which protect this area. During the summer months it is warm during the day and cool at night and this, as you know, favours the aroma of the wines. It is also very airy here so that there are no problems with disease or insect attacks to the vines. The total vineyards extension is 12.5 hectares: 8 hectares of Greco, 1 hectare of Fiano, 3.5 hectares of Aglianico. The Greco vineyards are all in the district of San Paolo. The age of the vines is from 5 years to 40-60 years. Vigna Cicogna, a vineyard of 1.5 hectares, is the cru if the estate. The vines are between 15 and 60 years old. The viticultural practices are naturally environment friendly. The Aglianico vineyards are in Montemiletto, within the Taurasi DOCG appellation. The altitude is 500-700 meters, the exposure is east, the zone is very airy. The soil is white and mixed clayey. The vines are between 10 and 15 years old. The Fiano vineyards are in the zone of Lapio. The altitude is 500 meters above sea level, the exposure is east. The vines are approximately 20 years old. The old part of the cellar dates back to 1860, a new part was added in 1998. The cellar equipment is very modern as Greco grapes and must tend to oxidize. The red wines mature in new and second use French oak barriques depending on the wine. The wines produced are: Greco di Tufo DOCG "Terra d'Uva", Greco di Tufo DOCG "Vigna Cicogna", Campania Aglianico IGT "Passo del Lupo", Fiano di Avellino DOCG "Sequenzha", Campania Greco IGT "Due Chicchi", Irpinia Aglianico DOC "Quattro Confini", Taurasi DOCG "Vigna Quattro Confini".

