



Winemaker: Alessandro & Graziano Di Stasio
Generation: 2nd



Noifa Fiano di Avellino DOCG

With aromas and flavors that speak of a warm and dusty lemon grove, this absolutely gorgeous Fiano di Avellino possesses a perfectly balanced acidity and long, enticing through-line of minerality. As with all their whites, Small Vineyards producer Tenuta Ponte transforms their medium-aged vines into a wine with clarity, typicity, and purpose. High altitude and cool, calcareous soils help guarantee a long, slow ripening period, enhanced aromatics, and a marked elegance in the glass.

WINEMAKER BIOGRAPHY

In the town of Luogosano, Graziano Di Stasio and his uncle, Alessandro concentrate their efforts on the classic wines of Campania, including the DOCGs of Greco di Tufo, Fiano di Avellino and, of course, Taurasi. Wait until you try them! All their wines display extreme typicity, viscosity, and freshness at once!

ENOLOGIST

Alessandro Di Stasio



TASTING NOTES

- Color** Pale yellow
- Nose** Dusty, warm lemon leaf and great minerality with a hint of tropical fruit
- Palate** Concentrated and playful, with fantastic, balanced acidity, warm citrus, and a minerality that takes center stage
- Finish** Clean and lasting, with hints of almond skin



VINEYARD & VINIFICATION

- Vineyard Location** Fiano di Avellino DOCG, Campania
- Vineyard Size** 2 ha
- Varietals List** 100% Fiano
- Farming Practices** Non-certified organic; grapes picked by hand; dry-farmed
- Elevation** 450-500 m
- Soils** White and yellow tufo, with volcanic deposits.
- Maturation Summary** In Steel for 2 months and Bottled for 1 month
- In Steel** 2 months
- Alcohol** 14.0 %
- Acidity** 5.1 g/liter
- Residual Sugar** 1 g/liter
- Annual Production** 12,000 bottles



TENUTA PONTE

Located in the lush, green heart of Irpinia, Tenuta Ponte touches upon all three of the region's main DOCGs - Greco di Tufo, Fiano di Avellino, and Taurasi - giving winemakers Alessandro and Graziano di Stasio full access to Campania's array of classical wines. From an outsider's point of view, it's fair to say this 25-hectare estate is Edenic all year round: the days are languid and warm, the nights cool, and the air fragrant with citrus and earth spice. Vines are planted at an average of 450 meters on the right side of the Calore River valley, and the whole region benefits from a southern Mediterranean climate with four distinct seasons. A blend of volcanic and clay soils lend all the wines poise, along with their telltale streaks of minerality (whites) and dusty black peppercorn (Aglianico). Focusing on small batches of concentrated wine, Alessandro and Graziano are charming country gents but have a world-class sense of purpose when it comes to their wine... white or red, everything they craft possesses elevated aromatics, fantastic viscosity, and a well-woven palate with deep integration. As for the name of the estate itself, "Ponte" means bridge in Italian, and the property is named after the 2000-year-old Roman arc you cross to get to their vines... Built during the Roman Imperial Age, the bridge was locally known as the "ponte dei diavoli" or "devils bridge". Folktales dictate that "demons" built the bridge to use it as a meeting place on dark and stormy nights... One certainly gets the sense that those first Romans on the scene made a distinct impression!

REGION

CAMPANIA

When people hear the name Campania, it often conjures imagery of dreamy seascapes and towns spilling down into the Tyrrhenian, dramatic, sun-splashed islands like Capri and Ischia, lemon and olive groves, Sorrento, Mount Vesuvius and archeological sites like Pompeii. Then, of course, there is Naples with its 2500-year history and indelible influence on Italian cuisine. It seems ironic, then, that the region's wines don't enjoy a more widespread reputation. They were certainly famous and well-documented during Roman times (Falernum, the most celebrated wine of classic literature, likely derived from today's Falanghina) but it has only been in the past 2 or 3 decades that Campanian wines have once again been re-emerging on the global stage.

With production dating back to the 12th century B.C., Campania remains one of Italy's oldest winemaking regions. It is home to some 100 native grapes, along with 5 DOCGs and 15 DOCs, and is especially renowned for its lush, structured whites of pronounced acidity—including Coda di Volpe, Falanghina, Fiano, and Greco—along with powerful, spicy reds made from Aglianico. More obscure but no less charismatic are grapes like Asprinio, Montonico, Olivella, and Piediroso. As a whole, Campania has an abundance of sunshine and long, hot summers, but these are mitigated by Mediterranean breezes that penetrate far inland (to the forested spine of Apennines running down the interior) and also southern Italy's highest annual rainfall. Along with soils that are often volcanic, this combination ensures a long growing season, perfect for both the late-ripening Aglianico (often harvested in October) and for acid-driven white varieties grown on north-facing slopes. Romans originally called this region "Campania felix" or "happy land", most likely referring to its fertility, gorgeous landscapes, and mild climate all in tandem.

FIANO DI AVELLINO DOCG

Established in 1978 as a DOC and elevated to DOCG in 2003, this highly lauded white wine appellation spans roughly 450 hectares of vines and produces just shy of 200,000 cases per annum. Located in the geographic heart of Campania, complete with its rustic hills and great, green swathes of pastoral beauty, this appellation includes all 26 communes surrounding the city of Avellino. Thought to be indigenous to that area, Fiano can display great sophistication when grown in Avellino's mild climate and reasonably high altitude. Grown at 400-600 meters, vines benefit from an abundance of southern Italian sunshine by day, great diurnal swings at night, and the mineral-rich soils (both clay and volcanic) that define the Apennine foothills. Given the grape's natural fruit forwardness and sometimes sweetness, this overall circumstance lends Fiano the freshness, minerality, and nuance that has earned it a reputation as being one of Italy's most respected white wines.

Warm citrus, orchard blossoms, stony spice, fresh herbs, and hazelnuts or almonds often grace the nose of Fiano, known for having more pronounced aromatics than either Geco di Tufo or Falanghina. (It's Latin name is "Vitis apiana", or "beloved vine of the bees", who reputedly can't resist the smells, either!). The palate typically offers a rich mouth feel, combined with fresh acidity and terroir-driven minerality (especially when the soils tend toward heavier clay deposits). With an aging potential of 3-6 years, many wines deepen after 1-2 years in the bottle, particularly those with a bigger bone structure and grown at higher altitude. All DOCG wines must contain at least 85% Fiano, with up to 15% permitted of Coda di Volpe, Greco, and/or Trebbiano Toscano. While there is no aging requirement for Fiano di Avellino, Riservas come with a one-year requirement and a slightly higher minimum alcohol (12% versus