

90pts WINE SPECTATOR 2022

90pts WINE ENTHUSIAST 2022



FIANO DI AVELLINO 2022

Region: Campania

Appellation: Fiano di Avellino DOCG

Varietal: 100% Fiano

Color: Golden yellow with bright green reflections

Aroma: Strong aromas reminiscent of the Mediterranean with fresh flowers, chamomile, yellow peach and candied orange.

Taste: Floral notes with peach and citrus, complimented by freshness and minerality.

Fermentation: Grapes are harvested in early to mid-October. Immediately following harvest, grapes are destemmed and undergo a gentle press followed by cold stabilization at 57F for 24-48 hours. Fermented in stainless steel between 61 - 64F. No malolactic fermentation.

Aging: About 3 months in stainless steel on the lees with an additional month in bottle prior to release.

Alcohol: 13.5%

#2

Feudi di San Gregorio *Fiano di Avellino* is the #2 BTG & BTB offering according to SommAi!

Add this to an Italian White or Aromatic White Wine Section on a list, or a unique BTG for an Italian / Seafood / Sushi themed restaurant.



[Scan the QR code to learn more about Fiano](#)

WHY YOU NEED THIS

Fiano represents the future of white wine in Campania, showcasing the rich minerality, intense aromas and flavors of the region. Compare Fiano to bone dry Rieslings from Germany.



KEY FACT 1

Fiano is grown on rigorous vines planted between 650 – 1,650ft above sea level in moderately deep, calcareous soil.

KEY FACT 2

Due to the proximity to Mount Vesuvius, Fiano grows in volcanic soils which provide lively acidity and minerality.

KEY FACT 3

Fiano di Avellino has a freshness and minerality that pairs well with shellfish and grilled seafood. It also has a very good capacity for aging.

ON THE LIST

Feudi di San Gregorio Fiano di Avellino 2022, Campania, Italy

UPC: 086785-37104-7
SCC: 8022888555108
Case: 12pk



90pts WINE & SPIRITS 2021

91pts WINE ADVOCATE 2021



GRECO DI TUFO 2021

The ancient variety of Greco is grown throughout many places in Campania, but its true home is in the ancient area known as 'Irpinia' around the town of 'Tufo'. Feudi is the largest producer of Greco in Italy.

Region: Campania

Appellation: Greco di Tufo DOCG

Varietal: 100% Greco

Color: Intense straw yellow color with a golden shimmer.

Aroma: Light scents of ripe pear, apricots, apples, fern & mint.

Taste: Lively acidity and spicy minerality typical of a vine cultivated in Tufo, with an incredibly long finish showing soft notes of balsamic.

Fermentation: Grapes are harvested in early to mid-October. Immediately following harvest, grapes are destemmed and undergo a gentle press followed by cold settling at 57F for 24-48 hours. Fermented in stainless steel between 61 - 64F. No malolactic fermentation.

Aging: About 3 months in stainless steel on the lees with an additional month in bottle prior to release.

Alcohol: 12.5%

#1

Feudi di San Gregorio *Greco di Tufo* is the #1 BTG & BTB offering according to SommAi, with +7% growth!

Add this to an Italian White or Aromatic White Wine Section on a list, or a unique BTG for an Italian / Seafood themed restaurant



[Scan the QR code to learn more about Greco](#)

WHY YOU NEED THIS

This is an outstanding white wine to pair due its versatility and capacity to stand up well to both simple and complex dishes, seafood, shellfish, meats and more. The traditional pairing is with Mozzarella di Bufala!

Compare Greco di Tufo to Chablis, due to its complexity and texture.



KEY FACT 1

"Tufo" is not only the town, but it also means "chalk", which gives the wine incredible character with a mineral taste that pairs perfectly with raw fish, bufala mozzarella and white meats.

KEY FACT 2

Greco is late-ripening, ensuring that the ripe fruit flavors and lively acidity fully develops.

KEY FACT 3

Greco di Tufo is grown between at 1,400 – 2,300 ft above sea level in deep, finely-textured, moderately alkaline and very calcareous soil.

ON THE LIST

Feudi di San Gregorio Greco di Tufo 2021, Campania, Italy

UPC: 086785-37102-3
SCC: 8022888561109
Case: 12pk

92pts WINE ADVOCATE 2022

91pts JAMES SUCKLING 2022

90pts WINE SPECTATOR 2022



CUTIZZI 2022

The ancient variety of Greco is grown throughout many places in Campania, but its true home is in the ancient area known as 'Irpinia' around the town of 'Tufo'.

Region: Campania

Appellation: Greco di Tufo DOCG

Varietal: 100% Greco

Color: Yellow with golden reflections.

Aroma: Intense fruit aromas of plum and pear.

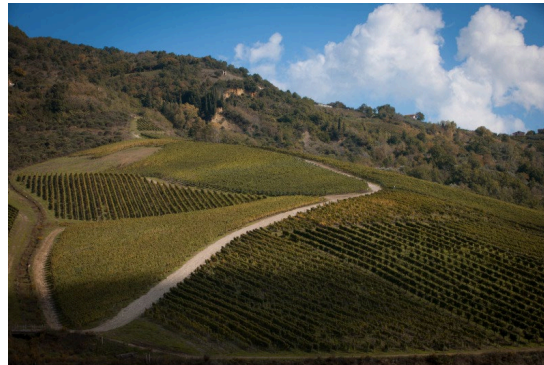
Taste: Lively acidity and crisp minerality, with an incredibly long finish showing soft notes of balsamic & mint.

Fermentation: Grapes are harvested in early to mid-October. Immediately following harvest, grapes are destemmed and undergo a gentle press followed by cold settling at 57F for 24-48 hours. Fermented in stainless steel between 61 - 64F. No malolactic fermentation.

Aging: About 4-5 months in stainless steel on the lees with an additional month in bottle prior to release.

Alcohol: 13%

"Elegant, this fresh and well-knit white shows mouthwatering acidity and a chalky base note, framing flavors of ripe mirabelle plum and nectarine, blanched almond, anise hyssop and preserved lemon."
— Allison Napjus, Wine Spectator



The vineyard in "Tufo" where the finest Greco grapes are grown and selected for Cutizzi.



Sulfur mines located near the vineyard of Cutizzi.

WHY YOU NEED THIS

A unique Greco offering with a more elevated structure and complexity compared to the classic bottling of Greco, due to the older vines and mineral-driven soils. Cutizzi can be compared to most White Bordeaux Blends / Grand Cru Chablis.

Add this to an Italian White or Aromatic White Wine Section on a list, or a unique BTG for an Upscale / Fine Dining, Seafood or Asian themed restaurant.



KEY FACT 1

Cutizzi (koo-tidd-zee) is the name of the vineyard, which is located near the largest sulfur mines in Southern Italy. Grapes are grown on vines that are 30+ years old.

KEY FACT 2

Feudi is the largest producer of Greco in Italy.

KEY FACT 3

The finest Greco single vineyard grapes, grown up to 1,400 ft above sea level in mineral-rich are selected for this wine; The elevation gives a unique style & acidity while complexity comes from the old vines and soils (rich in iron, magnesium, potassium).

ON THE LIST

Feudi di San Gregorio 'Cutizzi' Greco di Tufo 2022, Campania, Italy

UPC: 8022888960018

SCC: 8022888160012

Case: 6pk



92 pts | Tasting Panel
90 pts | James Suckling

SAN GREG Rosato 2023

San Greg invites you to immerse yourself in the enchanting glow of the golden hour, where each sip becomes a delightful escape to a world that embodies joy, style and simplicity. Embrace "La Dolce Vita" and enjoy the magic of the moment.

Region: Campania

Appellation: Campania Rosato IGT

Varietal: 100% Aglianico

Color: Clear pink with vibrant reflections

Aroma: Floral nose with notes of blood orange, hibiscus and red berries.

Taste: Fresh and savory with notes of just-picked red fruits and cherry nuances.

Fermentation: The grapes are rigorously hand-picked and then taken to the winery where they are gently pressed and placed in steel vats to ferment for 2-3 weeks at a low temperature. After racking, the wine remains in vats for 4 months before bottling.

Aging: 4 months in stainless steel

Alcohol: 12.5%



SAN GREG

Feudi di San Gregorio

KEY FACT 1

A stylish extension of the Feudi di San Gregorio portfolio – the largest family-owned producer in Southern Italy with strong commitment to environmental and social sustainability, as well as a unique luxury brand DNA.

KEY FACT 2

Coming from a mountainous region up to 2,300ft above sea level that benefits from diverse, volcanic soils, optimal sun exposure, and cool mountain air that provides distinct aromas and freshness to the Aglianico.

KEY FACT 3

A collaboration with acclaimed Rosé Winemaker from France, Valerie Lavigne; the package features a distinctive and stylish grooved bottle with vintage Italian flair.

WHY YOU NEED THIS

An elegant "mountain Rosé" that is drinkable, refreshing and consistent from Campania's leading winery, Feudi di San Gregorio. Certified B-Corp.

93pts WINE ADVOCATE 2018

TAURASI 2018



Aglianico is the most noble and important varietal of the south. It has found its ideal home in Irpinia, cultivated in volcanic and mineral rich soil in areas that are open and ventilated.

Region: Campania

Appellation: Taurasi DOCG

Varietal: 100% Aglianico

Color: Brilliant ruby red with garnet reflections.

Aroma: Notes of wild black fruit and licorice.

Taste: Balanced with density and texture, notes of licorice and blackberry ending with a delicate balsamic note.

Fermentation: Grapes are hand harvested in late October. After de-stemming and pressing, maceration and fermentation takes place in stainless steel for 15 days at 75F. Malolactic fermentation in wood.

Aging: The wine is aged for 22 months in medium-toasted French barriques, then 14 months in bottle prior to release.

Alcohol: 14.5%

#1

Feudi di San Gregorio is the #1 BTB offering from Campania according to SommAi!

An excellent pairing for steak, duck or braised meats. The perfect offering to a Steakhouse or Upscale Italian wine list.

WHY YOU NEED THIS

Aglianico is often referred to as “The Barolo of the South” due to its great structure and pairing ability – perfect for a big bold red drinker! Compare this wine to Petite Syrah or Zinfandel.



KEY FACT 1

Taurasi is the name of the town where grapes are grown, but also the most important area / DOCG in Campania.

KEY FACT 2

Vines are 20+ years old, grown between 1,000 – 1,600 feet above sea level with southern & southwestern exposure.

KEY FACT 3

Fruit, oak and power are featured in this wine. The volcanic soils, elevation, exposure & old vines produce a full-bodied flavor with soft tannins.

ON THE LIST

Feudi di San Gregorio Taurasi DOCG 2018, Campania, Italy

UPC: 086785-37112-2
SCC: 8022888195113
Case: 6pk

93pts Tasting Panel

RUBRATO 2021



Aglianico is the most noble and important varietal of the south. It has found its ideal home in Irpinia, cultivated in volcanic and mineral rich soil in areas that are open and ventilated.

Region: Campania

Appellation: Irpinia Aglianico DOC

Varietal: 100% Aglianico

Color: Brilliant ruby red.

Aroma: Notes of wild black fruit and licorice.

Taste: Balanced with density and texture, notes of licorice and blackberry ending with a delicate balsamic note.

Fermentation: Grapes are harvested in late October. After de-stemming and pressing, maceration and fermentation takes place in stainless steel for 2-3 weeks.

Aging: 8-10 months in stainless steel and minimum 6 months in bottle prior to release.

Alcohol: 13.5%

#1

Feudi di San Gregorio is the Largest Campania brand, with vol. growth +2%!

An amazing value as the introduction to Aglianico / Southern Italian Reds.

Source: NIQ Total xAOC + Liquor Plus L52WE 9.7.24



[Scan the QR code to learn more about Rubrato](#)

WHY YOU NEED THIS

Rubrato is an easy drinking introduction to Southern Italian Reds & Aglianico grape. The crunchy ripe fruits, medium-body, refreshing acidity and moderate tannins drink like a Cru Beaujolais, Barbera or young Piedmont 'Langhe' Reds.

"The nose starts slightly sweet, with aromas of black cherries, dried figs and vanilla, then leans into savory, faintly medicinal notes of herbs and earth. On the palate, that waltz between dark fruit and earth is emphasized by a current of milk chocolate and chalky, structuring tannins."
— Danielle Callegari, Wine Enthusiast



KEY FACT 1

"Rubrato" (roo-brah-tow) translates to 'Brilliant Ruby', a nod to the rich, ruby color of the wine – and the color of Aglianico at harvest.

KEY FACT 2

Grown between 1,000 – 1,600 feet above sea level in deep soil originally from volcanic ash and pumice.

KEY FACT 3

Smooth & balanced, appeals to wine lovers and novices as it expresses Aglianico in its youth. Very drinkable, and fruit driven.

UPC: 086785-37110-8
SCC: 8022888480110
Case: 12pk

93pts WINE SPECTATOR

92pts JAMES SUCKLING



SERPICO 2016

Serpico is one of the most representative wines made by Feudi di San Gregorio, promoting the in-depth winemaking and historic 'pre-phyloxera' vines that are more than 150+ years old. The traditional pergola in the historic "Dal Re" vineyard (meaning 'Vineyard of the King') is trained 12 feet high with deep soil originally from volcanic ash. Grapes are harvested in late October from different parcels, gently pressed to maintain the intensity of the fruit, and vinified separately. After refinement and maturation French oak, the different parcels of Aglianico are blended.

Region: Campania

Appellation: Irpinia DOC

Varietal: 100% Aglianico from the historic "Dal Re" vineyard

Color: Ruby red color

Aroma: A complete bouquet of cherry jam, sweet spices, licorice, coffee and cacao

Taste: Balanced in the mouth with background of toast and spice; minerality with a long, pleasant finish.

Fermentation: Manual harvesting starts in mid-late October and lasts until early November. After pressing, a 10-day maceration on the skins and alcoholic fermentation takes place in stainless steel 75F for 10 days. Malolactic fermentation takes place in wood.

Aging: 18 months in medium-toasted new French oak barrels.

A minimum aging of 8 months in bottle prior to release.

Alcohol: 14.5%



The towering 12 ft vines of the 'Dal Re' vineyard, Feudi's most historic area dedicated to Aglianico for SERPICO - a true emblem of Feudi's winemaking prowess.

WHY YOU NEED THIS

A unique history from an iconic vineyard with some of the oldest vines in the world. This is a true expression of Aglianico - known as "The Barolo of the South" - with power, elegance and terroir at its most expressive.

An iconic wine for Southern Italian wine lists, with a unique story. Serpico pairs perfectly with roasted red meats, the finest poultry, game and aged cheeses.

"Firm and minerally, with a core of fine, dense tannins wrapped in flavors of crushed black and red cherry, iron, earth, tobacco and dark chocolate. Fresh and graceful on the palate despite its tight mesh, this opens slowly and lingers on the well-spiced finish. Drink now through 2034." – Allison Napjus, Wine Spectator



KEY FACT 1

Serpico is named after the village where the winery is located, in 'Sorbo Serpico'.

KEY FACT 2

Vines are more than 150 years old and 1,150ft above sea level in deep soils originally from volcanic ash.

KEY FACT 3

Serpico is cultivated from a selection of grapes from the 'Dal Re' vineyard where vine trunks are grown vertically, then trained horizontally 12 feet high.

ON THE LIST

Feudi di San Gregorio 'Serpico' 2016, Irpinia DOC, Campania, Italy

UPC: 086785-37150-4

SCC: 8022888185091

Case: 6pk

