



FRANCESCA FIASCO

# ERSA

Paestum Rosso

**Producer:** *Francesca Fiasco*

**Wine:** *Ersa* | **Vintage:** 2021

**Estate Production:** 20,000 btl

**Region:** *Campania, Italy*

**Appellation:** *Paestum IGP*

**Grape(s):** *Aglianico, Aglianicone, Barbera (obtained from first harvest passage in the Mèrcori vineyard)*

**Altitude:** 250 m | **Exposure:** *Northeast / Southeast*

**Soil:** *Calcareous, green and red clay, sandstone*

**Training System:** *Double Inverted Guyot*

**Vineyard Area:** 6.5 ha

**Yield:** 6,000 kg/ha

**Farming:** *Sustainable*

**Harvest:** *Hand-harvested | October 1, 2021*

**Vinification:** *Fermentation in small, plastic containers; 20-day maceration with gentle punch-downs*

**Maturation:** 2 years in stainless steel

**Bottle Aging:** 1 year before release

**Body:** *Medium-plus | Acidity:* High

**Profile:** *Black cherry, forest floor, peppermint*

**Alcohol Content:** 13%

**Fun Fact:** *Francesca's winery, her "Ipogeo," as she calls it, is built from local Cilento stone*

*"A great wine begins in the vineyard... It is here that the essence of natural, mindful cultivation comes to life..."*

~ *Francesca Fiasco*



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# DIPHESA

## Paestum Rosso

**Producer:** *Francesca Fiasco*

**Wine:** *Principe Diphesa* | **Vintage:** 2020

**Production:** 7,850 btls (total: 20,000 btls)

**Region:** *Campania, Italy*

**Appellation:** *Paestum IGP*

**Grape(s):** *Aglianico (85%), native varieties (15%)*

**Altitude:** 250–400 m | **Exposure:** *Northeast / Southeast*

**Soil:** *Calcareous, green and red clay, sandstone*

**Training System:** *Double Inverted Guyot*

**Vineyard Area:** 6.5 ha

**Yield:** 6,000 kg/ha

**Farming:** *Sustainable*

**Harvest:** *Hand-harvested on second pass | October 9, 2020*

**Vinification:** *Fermentation in small containers; 20-day maceration with gentle punch-downs*

**Maturation:** *18 months in French oak tonneaux (first and second passage)*

**Bottle Aging:** *1 year before release*

**Body:** *Full* | **Acidity:** *High*

**Profile:** *Earth, black currants, plum, chocolate*

**Alcohol Content:** 13.5%

**Fun Fact:** *Francesca studied Chemistry at the University of Pisa before returning home to revive her family's winemaking tradition, building a cellar in 2015 and producing her first vintage in 2016*

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~ *Francesca Fiasco*



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# MÈRCORI

## Paestum Rosso

**Producer:** *Francesca Fiasco*

**Wine:** *Mèrcori* | **Vintage:** 2020

**Estate Production:** 20,000 btl

**Region:** *Campania, Italy*

**Appellation:** *Paestum IGP*

**Grape(s):** *Old vine Aglianicone, Aglianico, Barbera, other native varieties*

**Altitude:** 250 -400 m | **Exposure:** *Northeast / Southeast*

**Soil:** *Hilly soil with medium consistency. Rich in limestone and clay*

**Training System:** *Double Inverted Guyot*

**Vineyard Area:** 6.5 ha

**Yield:** 6,000 kg/ha

**Farming:** *Sustainable*

**Harvest:** *Hand-harvested | October 13, 2020*

**Vinification:** *Fermentation happens in small containers, with maceration on the skins and soft punch downs for 20 days. 10% is vinified whole cluster.*

**Maturation:** *24 months in French oak Tonneaux (first and second passage)*

**Bottle Aging:** *1 year before release*

**Body:** *Medium-plus* | **Acidity:** *High*

**Profile:** *Plums, earth, rosemary*

**Alcohol Content:** 14%

**Fun Fact:** *With farming happening in Cilento National Park the area is free from industrial activity*

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~ *Francesca Fiasco*



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# APIFERO

Paestum Bianco

**Producer:** Francesca Fiasco

**Wine:** Apifero | **Vintage:** 2024

**Estate Production:** 20,000 btl's

**Region:** Campania, Italy

**Appellation:** Paestum IGP

**Grape(s):** Falanghina (85%), Malvasia Bianca, Trebbiano Toscano (15%)

**Altitude:** 250–400 m | **Exposure:** Northeast / Southeast

**Soil:** Calcareous, green and red clay, sandstone

**Training System:** Double Inverted Guyot

**Vineyard Area:** 6.5 ha under vine

**Yield:** 6,000 kg/ha

**Farming:** Sustainable

**Harvest:** Hand-harvested | September 22, 2024

**Vinification:** Macerated on the skins overnight, then pressed.

Entire fermentation in tank

**Maturation:** 3 months in tank on the fine lees

**Bottle Aging:** 1 month before release

**Body:** Medium-minus | **Acidity:** High

**Profile:** Golden apple, clementine, fresh mint

**Alcohol Content:** 13%

**Fun Fact:** Cilento National Park, the “Valley of Orchids,” hosts 72 wild species. In the vineyard, Francesca spotted the rare “apifera,” an orchid that mimics a bee

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~ Francesca Fiasco



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# LAPAZIO

Paestum Bianco

**Producer:** Francesca Fiasco

**Wine:** Lapazio | **Vintage:** 2024

**Estate Production:** 20,000 btl

**Region:** Campania, Italy

**Appellation:** Paestum IGP

**Grape(s):** Fiano (40%), Falanghina (40%),

Coda di Volpe (10%), other native varieties (10%)

**Altitude:** 250–400 m | **Exposure:** Northeast / Southeast

**Soil:** Calcareous, green and red clay, sandstone

**Training System:** Double Inverted Guyot

**Vineyard Area:** 6.5 ha under vine

**Yield:** 6,000 kg/ha

**Farming:** Sustainable

**Harvest:** Hand-harvested | October 1, 2024

**Vinification:** Cold maceration on the skins for 48 hours.

Fermentation mainly in oak Tonneaux and partially in stainless steel. It then ages for 5 months on the fine lees

**Maturation:** 10 months in Tonneaux (30% first passage and 70% second passage).

**Bottle Aging:** 2 months before release

**Body:** Medium-minus | **Acidity:** High

**Profile:** Baking spice, pineapple, meadow flowers

**Alcohol Content:** 13%

**Fun Fact:** Each grape is harvested and vinified separately, allowing for clear expression of the different varieties and sites

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~ Francesca Fiasco



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