



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 btl (total: 20,000 btl)

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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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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APIFERO

Paestum Bianco

Producer: *Francesca Fiasco*
Wine: *Apifero* | **Vintage:** 2024
Estate Production: 20,000 btl

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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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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