

Tenuta I Fauri

Le Belle

Nestled among the rolling hills of Maiella in Abruzzo, Tenuta I Fauri is more than just a family estate—it's a celebration of over two millennia of winemaking history in the region. Meet the dynamic trio behind the scenes: Domenico, Luigi, and Valentina DiCamillo, a father, son, and daughter team who infuse their work with boundless passion.

With a legacy spanning over a century, Tenuta I Fauri has been a custodian of age-old wisdom. Their goal is simple: to maintain and pay homage to the longstanding wine traditions of their region while relentlessly pursuing quality and showcasing Abruzzo's winemaking expertise.

The estate spans 32 hectares, with 28 hectares planted to vines. Nestled in the scenic Colline Teatine, I Fauri boasts 14 unique vineyard plots spread across six municipalities: Chieti, Francavilla al Mare, Miglianico, Ari, Bucchianico, and Villamagna. A mosaic of diversity and flavor, each year, they craft a selection of seven still wines, from the robust Baldovino Montepulciano to the crisp Pecorino grapes, as well as three sparkling wines. Every bottle tells a story of passion, heritage, and the vibrant spirit of Abruzzo.



Winery Location: Colline Teatine, Abruzzo

Name of Wine: A special piece of an artwork from an Abruzzese artist, Peppe Marchegiani

Grape(s): 100% Pecorino

Designation: Vino bianco frizzante - Metodo ancestrale

Vineyard Sources: Family vineyards located in Chieti

Vineyard Size: 0.7 hectares, 100m above sea level

Age of Vines: Oldest vines planted in 2006

Soil: loam soil

Skin Maceration Time: none

Fermentation & Aging:

Temperature controlled fermentation in stainless steel, then cooled and bottled with a sugar content of 10 g/l, then the wines spends 3 months aging in bottle

Annual Production: 6,500 bottles

Additional Technical Information:

Sulfites 15 mg/L

Filtration agents? no

Stabilization agents? no

Yeast utilized - Native yeasts

Organic/Biodynamic? Certified organic

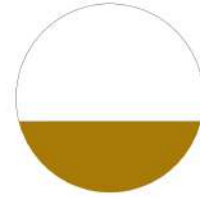
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Albarosa

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ALBA ROSA
BRUT ROSÉ

Winery Location: Colline Teatine, Abruzzo

Name of Wine: Alba is the middle name of Domenico's wife

Grape(s): 100% Montepulciano

Designation: Vino Spumante Brut Rosè di Qualità

Vineyard Sources: Family vineyards located in Ari

Vineyard Size: 0.5 hectares, 100m above sea level

Age of Vines: Oldest vines planted in 1979

Soil: loam soil

Skin Maceration Time: 4 hours during pressing

Fermentation & Aging:

Temperature controlled fermentation in stainless steel, followed by 3 months in tank (Charmat method)

Annual Production: 3,300

Additional Technical Information:

Sulfites 90 mg/l

Filtration agents? 0.45 micron

Stabilization agents? natural

Yeast utilized - Native yeasts

Organic/Biodynamic? Certified organic

Tenuta I Fauri

Baldovino Cerasuolo d'Abruzzo

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BALDOVINO

CERASUOLO D'ABRUZZO
DENOMINAZIONE DI ORIGINE CONTROLLATA



Winery Location: Colline Teatine, Abruzzo

Name of Wine: Baldovino is a family nickname

Grape(s): 100% Montepulciano

Designation: Cerasuolo d'Abruzzo DOC

Vineyard Sources: This wine is sourced from family vines located in and around Bucchianico and Chieti

Vineyard Size: 2 hectares, 150-210m above sea level

Age of Vines: Oldest vines planted in 2005

Soil: Silty loam soil in one vineyard site and clay and limestone in the other

Skin Maceration Time: 12 hours in the press

Fermentation & Aging:

Temperature controlled fermentation in stainless steel then the wine is transferred to cement where it spends 6 months before bottling.

Annual Production: 6,500 bottles

Additional Technical Information:

Sulfites 85 mg/l

Filtration agents? 0.45 micron filter

Stabilization agents? Natural

Yeast utilized - Native yeasts

Organic/Biodynamic? Certified organic

Tenuta I Fauri

Baldovino Montepulciano d'Abruzzo

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BALDOVINO

MONTEPULCIANO D'ABRUZZO
DENOMINAZIONE DI ORIGINE CONTROLLATA



Winery Location: Colline Teatine, Abruzzo

Name of Wine: Baldovino is a family nickname

Grape(s): 100% Montepulciano

Designation: Montepulciano d'Abruzzo DOC

Vineyard Sources: This wine is sourced from family vines located in and around Francavilla al mare and Villamagna

Vineyard Size: 2 hectares, 100-120m above sea level

Age of Vines: Oldest vines planted in 2005

Soil: One vineyard is mainly sandy soil and the other is clay

Skin Maceration Time: 15 days

Fermentation & Aging:

Temperature controlled fermentation in stainless steel then the wine is transferred to cement tanks where it spends 12 months before bottling.

Annual Production: 5,500 bottles

Additional Technical Information:

Sulfites 80 mg/l

Filtration agents? 0.8 micron filter

Stabilization agents? Natural

Yeast utilized - Native yeasts

Organic/Biodynamic? Certified organic

Tenuta I Fauri

Baldovino Trebbiano d'Abruzzo

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Winery Location: Colline Teatine, Abruzzo

Name of Wine: Baldovino is a family nickname

Grape(s): 100% Trebbiano

Designation: Trebbiano d'Abruzzo DOC

Vineyard Sources: This wine is sourced from family vines located in and around Villamagna and Miglianico

Vineyard Size: 2.8 hectares, 130-180m above sea level

Age of Vines: Oldest vines planted in 1960

Soil: Clay soil

Skin Maceration Time: none

Fermentation & Aging: Temperature controlled fermentation in stainless steel then the wine is transferred to cement where it spends 6 months before bottling.

Annual Production: ~10,000 bottles (only 3,000 in 2023)

Additional Technical Information:

Sulfites 80 mg/l

Filtration agents? 0.45 micron filter

Stabilization agents? Natural

Yeast utilized - Native yeasts

Organic/Biodynamic? Certified organic

Tenuta I Fauri

Il Piano del Cavaliere

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Il Piano del Cavaliere



Matteo Fato, Il Piano del Cavaliere ossia Essere un Cavaliere / The Knight's plan that is to be a Knight / Ritratto di / Portrait of Charles Duler, Luna / Non 1972 / 2015

VINO ROSATO FRIZZANTE
RIFERMENTATO IN BOTTIGLIA

IMBOTTIGLIATO NELLA ZONA DI PRODUZIONE DA
TENUTA I FAURI DI LUIGI DI CAMILLO
CHIETI (CH) ITALY

PRODOTTO IN ITALIA

750ML e 12,5% VOL

CONTIENE SOLFITI - CONTAINS SULPHITES



www.tenutaifauri.it



Winery Location: Colline Teatine, Abruzzo

Name of Wine: A special piece of an artwork from an Abruzzese artist, Matteo Fato (*The Plan of the Knight*)

Grape(s): 100% Montepulciano

Designation: Vino Rosato Frizzante

Vineyard Sources: Family vineyards located in Ari

Vineyard Size: 0.5 hectares, 100m above sea level

Age of Vines: Oldest vines planted in 1979

Soil: loam soil

Skin Maceration Time: 4 hours in the press

Fermentation & Aging:

Temperature controlled fermentation in stainless steel, then it is cooled and bottled with a sugar content of 10g/L, the wine then spends 3 months aging in bottle

Annual Production: 3,300 bottles

Additional Technical Information:

Sulfites 15 mg/l

Filtration agents? no

Stabilization agents? no

Yeast utilized - Native yeasts

Organic/Biodynamic? Certified organic

Tenuta I Fauri

Ottobre Rosso

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OTTOBRE ROSSO
MONTEPULCIANO D'ABRUZZO DOC

Winery Location: Colline Teatine, Abruzzo

Name of Wine: Ottobre is the month of the harvest

Grape(s): 100% Montepulciano

Designation: Montepulciano d'Abruzzo DOC

Vineyard Sources: Family vineyards in Villamagna and around Chieti

Vineyard Size: 2.8 hectares, 110-210m above sea level

Age of Vines: Oldest vines planted in 1995

Soil: Clay and limestone

Skin Maceration Time: 15 days

Fermentation & Aging:

Fermentation in cement tank is followed by aging for 15 months, again in cement tank

Annual Production: 23,000 bottles

Additional Technical Information:

Sulfites 75 mg/l

Filtration agents? 0.8 micron filter

Stabilization agents? Natural

Yeast utilized - Native yeasts

Organic/Biodynamic? Certified organic



Tenuta I Fauri

Passerina

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PASSERINA

Winery Location: Colline Teatine, Abruzzo

Name of Wine: Passerina is the name of the grape

Grape(s): 100% Passerina

Designation: IGT Colline Teatine

Vineyard Sources: This wine is sourced from family vines located in Chieti

Vineyard Size: 0.6 hectares, 210m above sea level

Age of Vines: Vines planted in 2011

Soil: Clay and limestone

Skin Maceration Time: None

Fermentation & Aging:

Temperature controlled fermentation in stainless steel then the wine is transferred to cement tanks where it spends 6 months before bottling.

Annual Production: 3,300 bottles

Additional Technical Information:

Sulfites 80 mg/l

Filtration agents? 0.45 micron filter

Stabilization agents? Natural

Yeast utilized - Native yeasts

Organic/Biodynamic? Certified organic

Tenuta I Fauri

Pecorino Spumante Brut

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Winery Location: Colline Teatine, Abruzzo

Name of Wine: Spumante - sparkling

Grape(s): 100% Pecorino

Designation: Vino Spumante di Qualità

Vineyard Sources: Family vineyards located in Chieti

Vineyard Size: 0.5 hectares, 100m above sea level

Age of Vines: Oldest vines planted in 2006

Soil: loam soil

Skin Maceration Time: none

Fermentation & Aging:

Temperature controlled fermentation in stainless steel, then 3 months in tank (Charmat method)

Annual Production: depends on the vintage, none produced in 2023

Additional Technical Information:

Sulfites 90 mg/l

Filtration agents? 0.45 micron

Stabilization agents? natural

Yeast utilized - Native yeasts

Organic/Biodynamic? Certified organic

Tenuta I Fauri

Pecorino

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PECORINO



Winery Location: Colline Teatine, Abruzzo

Name of Wine: Pecorino is the name of the grape

Grape(s): 100% Pecorino

Designation: Abruzzo DOC

Vineyard Sources: This wine is sourced from family vines located in Miglianico and Ari

Vineyard Size: 2.25 hectares, 110-160m above sea level

Age of Vines: Oldest vines planted in 2009

Soil: Clay and silty loam

Skin Maceration Time: None

Fermentation & Aging:

Temperature controlled fermentation in stainless steel then the wine is transferred to cement tanks where it spends 9 months before bottling.

Annual Production: 22,000 bottles

Additional Technical Information:

Sulfites 80 mg/l

Filtration agents? 0.45 micron filter

Stabilization agents? Natural

Yeast utilized - Native yeasts

Organic/Biodynamic? Certified organic