

## Campania Falanghia

-Cantine Terranera-



Italy  
Campania  
Grottolella



### VINIFICATION

At a controlled  
temperature of 16-18°C.



### AGEING

After vinification, the wine  
ages for a few months in  
stainless steel tanks.



Straw yellow with bright  
reflections.



### TASTING NOTES



Rich sensations of white  
fruits, surrounded by a  
delicate floral touch and a  
light balsamic note.



### CLASSIFICATION

I.G.T.

### WINE TYPE

White

### ALC./VOL.

13%



### GRAPE VARIETIES

100% Falanghia

### AGRICULTURAL SYSTEM

Conventional



Fresh on the palate,  
enlivened by a saline vein  
that enhances the fruit with a  
subtle mineral suggestion.