

# Campania Falanghia

-Cantine Terranera-

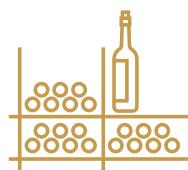


Italy  
Campania  
Grottola



## 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% Falanghina

## AGRICULTURAL SYSTEM

Conventional



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