

PWS
Premium Wine
Selection

Campania Fiano

-Cantine Terranera-



Italy
Campania
Grottolella



VINIFICATION

At a controlled
temperature of 16–18°C.



AGEING

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



Straw yellow with slight
greenish hues.



TASTING NOTES



Aromas of exotic fruit,
linden blossom, and
lemongrass enriched by a
captivating hazelnut note.



CLASSIFICATION

I.G.T.

WINE TYPE

White

ALC./VOL.

13%



GRAPE VARIETIES

100% Fiano

AGRICULTURAL SYSTEM

Conventional



Full-bodied and balanced,
with good structure lifted by
a lively, savory freshness and
vibrant acidity.