

## Campania Fiano

-Cantine Terranera-

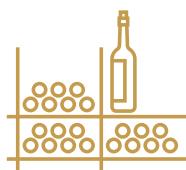


Italy  
Campania  
Grottolella



### VINIFICATION

At a controlled temperature of 16-18°C.



### AGEING

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



### TASTING NOTES



Straw yellow with slight greenish hues.

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.