

Campania Greco

-Cantine Terranera-

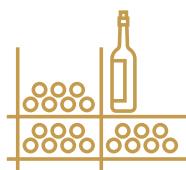


Italy
Campania
Grottolella



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 of good intensity.



Peach and apricot wrapped in a light spicy note.



CLASSIFICATION

I.G.T.

WINE TYPE

White

ALC./VOL.

13%



GRAPE VARIETIES

100% Greco di Tufo

FARMING SYSTEM

Conventional



The savory freshness of the acidity is lifted by a delightful citrus touch, adding great vitality to the ripe fruit character.