

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.



TASTING NOTES



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.