



Fiano di Avellino

———— Cantine Terranera

CLASSIFICATION D.O.C.G.

TYPE White

REGION Campania

PROVINCE Avellino

VINTAGE AVAILABLE 2015

GRAPE VARIETY Fiano

TYPE OF FARMING Conventional

HARVEST End of September, beginning of October

VINIFICATION

In stainless steel, at a controlled temperature of 16–18° C.

MATURATION

After fermentation, the wine matures for a few months in stainless steel tanks.

TASTING NOTE

This historic white wine of the Avellino area has a straw yellow colour with faint greenish highlights, and displays scents of exotic fruits, linden blossom and citronella, enhanced by an attractive hint of hazelnut. On the palate it has full, well-balanced fruit and good structure, invigorated by a very refreshing acidulous and tangy vein.

SIZES AND SPECIAL PACKAGING 75 cl Bordeaux-style bottles