

# Campania Fiano

## **Terranera**



**CLASSIFICATION** I.G.T.

**TYPE** White

**REGION** Campania

**PROVINCE** Avellino

**GRAPE VARIETY** 100% Fiano

**TYPE OF FARMING** Conventional

**HARVEST** End of September.

## **VINIFICATION**

In stainless steel at controlled temperature of 16-18°C.

#### **MATURATION**

The wine matures for few months in stainless steel.

### **TASTING NOTES**

Fiano is an historical wine of the Irpinia region. With a straw yellow colour and greenish highlights, on the nose the wine reveals exotic fruit notes, linden flowers and citronella tones, enriched by a capturating hint of hazelnut. Full bodied wine with a good structure enriched by a savory and acid streak.

#### SIZES AND SPECIAL PACKAGING

75 Cl bottles.