

Campania Greco

Terranera



CLASSIFICATION I.G.T.

TYPE White

REGION Campania

PROVINCE Avellino

GRAPE VARIETY 100% Greco di Tufo

TYPE OF FARMING Guyot

HARVEST October.

VINIFICATION

Vinification at controlled temperature of 16-18°C.

MATURATION

The wine matures for a few months in stainless steel.

TASTING NOTES

Straw yellow colour with a good intensity. It reveals peach and apricot aromas with a spicy tone. On the palate, the savory freshness of the acidity is underlined by a delicate citrus tone.

It marries perfectly with fish and white meat dishes.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.