

## **IL BIANCO TERREDORA** **CAMPANIA I.G.T.**

### **Grape Variety:**

blend of the most important autochthonous grapes of Campania: Greco, Fiano and Falanghina.

### **Production Area:**

selected vineyards of Campania.

### **Winemaking:**

grapes, harvested at the beginning of October, are gently pressed and fermented at controlled temperature in stainless steel tanks.

### **Tasting Notes:**

staw yellow colour. Intense aromas of the white flowers and pear coming from Fiano, the lime and apple from Falanghina, yellow peach and citrus from Greco; characterized by roundness, vivacity and minerality.

### **Food Pairings:**

suitable to drink with every meal, ideal with buffalo mozzarella, seafood dishes, shellfishes risotto and pasta. Interesting and appealing the wedding with oriental cousine, or full bodied disches such as mackerel with olives, filled sardine and codfish in Vicenza – style.

*Serve at 10° C.*

