

IL BIANCO TERREDORA CAMPANIA I.G.T.

Grape Variety:

a blend of the most important indigenous grapes from Campania: Greco, Fiano and Falanghina.

Production Area:

selected vineyards in Campania.

Winemaking:

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

Tasting Notes:

straw yellow color. The bouquet on the nose is intense and elegant with aromas of white flowers and pear, typical of Fiano; lime and apple, typical of Falanghina; yellow peach and citrus fruits, typical of Greco. On the palate the wine is characterized by roundness, vivacity and minerality.

Food Pairing:

a very food-friendly wine, ideal with buffalo mozzarella, seafood dishes, risotto and pasta with shellfish. Interesting and appealing with Asian or more elaborated dishes such as mackerel with olives, filled sardine and Vicenza – style codfish.

Best served at 10°C.

