

La Capranera

Fiano IGP Campania

Vineyard Location: Cannito region of the Capaccio-Paestum area of Campania in the province of Salerno.
Vinification: The grapes are softly crushed and fermented in temperature-controlled stainless-steel tanks. The wine ages for eight months in tank before bottling.

LA CAPRANERA FIANO



Grape varieties Fiano

Altitude 130m ASL

Soil Clay and chalk

Alcohol 12.5%

Tasting notes

Crisp, green apple and crushed stone notes on the nose. Orchard fruits on the palate with a saline minerality on the finish. Delicious with caprese salads and grilled poultry.

Banville
Wine Merchants

www.banvillewine.com

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