

CANTINE TEANVM

GRAPE:
Falanghina

ORIGIN:
I.G.P. Puglia

ALTITUDE:
150-200 meters above sea level

CONDUCTION:
Espalier trees

YIELD PER HECTARE:
*5000 plants per ha
2Kg per plant*

HARVEST SYSTEM:
Manual

VINIFICATION:
*Soft pressing, fermentation
in stainless steel tanks with
temperature control of 18° C*

MATURING AND AGING:
*Stainless steel tanks and in
bottles*

TASTING NOTES:
*Light yellow with golden hues,
fresh and exuberant aroma of
bananas and tropical fruits. Full
bodied palate with a refreshing,
pleasant and fruity character, as
well as long aftertaste.
Can be enjoyed with seafood, fish
and white meat.*

SERVED:
At 10/12°C

Abba
FALANGHINA