## TEANTINE TEANVM

GRAPE: Syrah

TEANVM

Alta

SYRAH

Good Hine

PUGLIA & ITALY

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: 22 days prolonged maceration of the wine on its skins in stainless steel tanks

MATURING AND AGING: American oak, stainless steel tanks and in bottles

TASTING NOTES: Brilliant purple colour and velvety aromatic bouquet of violets, cherries cinnamon and dried cloves. The well balanced mouth and soft tannins constitute this wines character. It's savoured with game, red meat and cheese.

served: At 16/18°C

