

CANTINE TEANVM



GRAPE:
Montepulciano

ORIGIN:
DOP San Severo Rosè

ALTITUDE:
150-200 meters above sea level

CONDUCTION:
Espalier trees

YIELD PER HECTARE:
*5000 plants per ha
2,2Kg per plan*

HARVEST SYSTEM:
Manual

VINIFICATION:
*2 hours maceration of the
wine on its skins, soft
pressing, fermentation in
stainless steel tanks with
temperature control of 15° C.*

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

TASTING NOTES:
*Vivid and joyful rosy colour, with
a background of pomegranate,
pink peppercorn and hints of
strawberries. Soft and fine palate
with a long aromatic persistence.
Ideal to accompany cheese appetizers,
salads and pasta.*

SERVED:
At 8/9°C



FAVÙGNÈ
ROSATO D.O.P. SAN SEVERO