

CANTINE TEANVM



GRAPE:
*Aglianico
Montepulciano
Syrah*

ORIGIN:
IGP Puglia

ALTITUDE:
150 meters above sea level

CONDUCTION:
Espalier trees

YIELD PER HECTARE:
*5000 plants per ha
1,6Kg per plan*

HARVEST SYSTEM:
Manual

VINIFICATION:
*Prolonged maceration of the wine
on the grape's skins in stainless steel
tanks for 25 days.*

MATURING AND AGING:
*In French and American oak barrels
for 12 months in bottles for 6 months.*

TASTING NOTES:
*Deep dark red colour. Reveals complex
aromas of ripe red fruits, caramel,
vanilla, cedar and chocolate. Full bodied
structure and velvety textured tannins are
followed by long aftertaste of roasted
almonds and coffee. To enjoy it better,
decant this wine an hour before drinking.
An ideal companion for grilled red meat.*

TASTING NOTES:
At 18°C

LIMITED EDITION



GRAN TIATI