

CANTINE TEANVM



GRAPE:
Aglianico

ORIGIN:
D.O.P. San Severo

ALTITUDE:
150 meters above sea level

CONDUCTION:
Espalier trees

YIELD PER HECTARE:
80 quintals (8 tons)

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 14 months, in stainless steel tanks
for 3 months and in bottles for 6
months.*

TASTING NOTES:
*Deep dark red colour, presents a complex
bouquet of balsamic aromas, vanilla,
chocolate and marmalade of blackberries
and blueberries. Full bodied, rich and soft
tannins and intense aftertaste permits a long
ageing to this wine. To enjoy it better, decant
this wine an hour before drinking.
It is savoured with game, grilled or roasted red
meat.*

LIMITED EDITION

GRAN TIATI

GOLD
VINTAGE