

# CANTINE TEANVM



GRAPE:  
*Aglianico*

ORIGIN:  
*I.G.P. Puglia*

ALTITUDE:  
*150 meters above sea level*

CONDUCTION:  
*Espalier trees*

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

HARVEST SYSTEM:  
*Manual*

VINIFICATION:  
*24 days prolonged maceration  
of the wine on its skins in  
stainless steel tanks*

MATURING AND AGING:  
*In french oak, stainless steel tanks  
and in bottles*

TASTING NOTES:  
*Intense and unfathomable, it  
releases perfumes of red fruits, spices  
and jams. Warm and well structure,  
it combines main courses and second  
courses of meat.*

SERVED:  
*At 16-18°C*

# ÒTRE

AGLIANICO