

# CANTINE TEANVM



GRAPE:  
Chardonnay  
Falanghina

ORIGIN:  
I.G.P. Puglia

ALTITUDE:  
150-200 meters above sea level.

CONDUCTION:  
Espalier trees.

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

HARVEST SYSTEM:  
Manual.

VINIFICATION:  
60% of the wine in stainless  
steel tanks with controlled  
temperature of 14° C and 40%  
of the wine in oak barrels.

MATURING AND AGEING:  
60% of the wine in stainless and  
40% of the wine in oak barrels  
for 7 months.

TASTING NOTES:  
with a bright yellow color and  
greenish hues, this is a fresh and  
lively wine, with aromas of whites  
flowers and tropical fruits. Silky and  
vivacious with a delicate note of  
toasted. Perfect with all kinds of  
salads, fish and seafood but also with  
soft cheeses, pasta with  
subtle sauces and  
white meats.

SERVED:  
At 9°/10° C

# ÒTRE

## CHARDONNAY

