

# CANTINE TEANVM



GRAPE:  
100% Chardonnay

ORIGIN:  
IGP Puglia bianco

ALTITUDE:  
150-200 meters above sea level

CONDUCTION:  
High and low trellis

YIELD PER HECTARE:  
120 quintals (12 tons)

HARVEST SYSTEM:  
Manual

VINIFICATION:  
Gentle press, fermentation in  
stainless steel tanks with tempe-  
rature control of 14 degrees C

MATURING AND AGING:  
stainless steel tank and bottle.

TASTING NOTES:  
Straw yellow with golden hues, notes  
of pineapple, mango and honeydew  
melon. In the mouth it is elegant, fresh  
with pleasant acidity.

SERVED:  
at 8/9 degrees C  
46/48 degrees F



**F**AVÙGNË  
CHARDONNAY