

GRAPE: Montepulciano

ORIGIN: DOP San Severo Red

ALTITUDE: 150-200 meters above sea level

> CONDUCTION: Espalier trees

> > YIELD PER HECTARE: 5000 plants per ha 2,2Kg per plant

HARVEST SYSTEM: Manual

VINIFICATION:

10 days prolonged maceration of the wine on its skins in stainless steel tanks

MATURING AND AGING: Stainless steel tanks and in bottles

TASTING NOTES:

Dark red colour, rich aromas of red berries with tones of coffee. Soft tannins and long aftertaste charac terize the mouth of this wine, which can be an ideal companion of soft yellow cheese and meat appetizers.

SERVED: At 16-18°C



TEANVM

BAVÙGNË

 $R_{\rm OSSO}$



ROSSO D.O.P. SAN SEVERO