

# CANTINE TEANVM



GRAPE:  
100% Pinot Grigio

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:  
fermented as a white wine, gentle press, fermentation in stainless steel tanks with temperature control of 14 degrees C

MATURING AND AGING:  
stainless steel tank and bottle.

TASTING NOTES:  
Brilliant straw yellow color with gold hints. The aroma is intense, full and fruit forward, Crisp with excellent persistence.

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



FVÙGNÈ  
PINOT GRIGIO