

CANTINE TEANVM

GRAPE:
Negroamaro

ORIGIN:
I.G.P. Puglia

ALTITUDE:
150 meters above sea level

CONDUCTION:
Espalier trees

YIELD PER HECTARE:
*5000 plants per ha
1,8Kg per plant*

HARVEST SYSTEM:
Manual

VINIFICATION:
Seven days of cold maceration at 5°C, fifteen days prolonged maceration of the wine on this skins with temperature control at 20°C in stainless steel tanks

MATURING AND AGING:
Stainless steel tanks and in bottles

TASTING NOTES:
Delicate and extended inkling typical of aniseed, cloves and a different form of wine making, they provide sweetness, softness and harmony, creating a perfect wine for fish dishes.

SERVED:
At 10°C



Ò TRE
fish
NEGROAMARO