

CANTINE TEANVM

GRAPE:
100% Negroamaro

ORIGIN:
Puglia Region

ALTITUDE:
150 meters above sea level

ALCOHOL CONTENT:
13 % Vol.

CONDUCTION:
90 quintals (9 tons)

HARVEST SYSTEM:
Manual

VINIFICATION:
25 days prolonged
maceration in stainless
steel tanks and fermenta-
tion with controlled
temperature at 24°C.
Malolactic fermentation in
barrels.

MATURING AND
AGING:
8 months in French oak
barrels, as well as in stainless
steel tanks and in bottles.

TASTING NOTES:
Has a deep ruby red color, with
aromas of ripe cherries, chocolate
and smoked candies. The intense
and structured tannins are
balanced with the strong acidity,
making it an ideal companion of
roasted meat, BBQ and any game
recipes.



MEDALS AND PRIZES



ÒTRE

meat

NEGROAMARO