

# CANTINE TEANVM



GRAPE:  
*Aglianico*

ORIGIN:  
*D.O.P. San Severo*

ALTITUDE:  
*150 meters above sea level*

ALCOHOLIC CONTENT:  
*14,5 % vol.*

CONDUCTION:  
*Espalier trees*

YIELD PER HECTARE:  
*80 quintals (8 tons)*

HARVEST SYSTEM:  
*Manual*

VINIFICATION:  
*Prolonged maceration of the wine on the grape's skins in stainless steel tanks for 25 days.*

MATURING AND AGING:  
*In French and American oak barrels for 14 months, in stainless steel tanks for 3 months and in bottles for 6 months.*

TASTING NOTES:  
*Deep dark red colour, presents a complex bouquet of balsamic aromas, vanilla, chocolate and marmalade of blackberries and blueberries. Full bodied, rich and soft tannins and intense aftertaste permits a long ageing to this wine. To enjoy it better, decant this wine an hour before drinking. It is savoured with game, grilled or roasted red meat.*

# GRAN TIATI

GOLD  
VINTAGE