

CANTINE TEANVM

GRAPE:
*Aglianico
Montepulciano
Syrah*

ORIGIN:
IGP Puglia Region, San Severo county.

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 12 months, in stainless steel tanks
for 3 months and in bottles for 6
months.*

TASTING NOTES:
*Deep dark red colour. Reveals complex
aromas of ripe red fruits, caramel, vanilla,
cedar and chocolate. Full bodied structure
and velvety textured tannins are followed by
long aftertaste of roasted almonds and coffee.
To enjoy it better, decant this wine an hour
before drinking.
An ideal companion for grilled red meat.*



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