

CANTINE TEANVM



GRAPE:
60% Chardonnay
40% Falanghina

ORIGIN:
Puglia Region – San Severo County.

ALTITUDE:
150-200 meters above sea level.

ALCOHOL CONTENT:
14% Vol.

CONDUCTION:
espalier trees.

YIELD PER HECTARE:
90 quintals (9 tons)

HARVEST SYSTEM:
Manual.

VINIFICATION:
60% of the wine in stainless steel tanks with controlled temperature of 14° C and 40% of the wine in oak barrels.

MATURING AND AGEING:
the wine remains in contacts with yeast in the stainless steel tanks for 7 months and in oak barrels.

TASTING NOTES:
with a bright yellow color and greenish hues, this is a fresh and lively wine, with aromas of whites flowers and tropical fruits. Silky and vivacious with a delicate note of toasted. Perfect with all kinds of salads, fish and seafood but also with soft cheeses, pasta with subtle sauces and white meats.

SERVED:
At 9°/10° C

Ò TRE

FALANGHINA - CHARDONNAY

