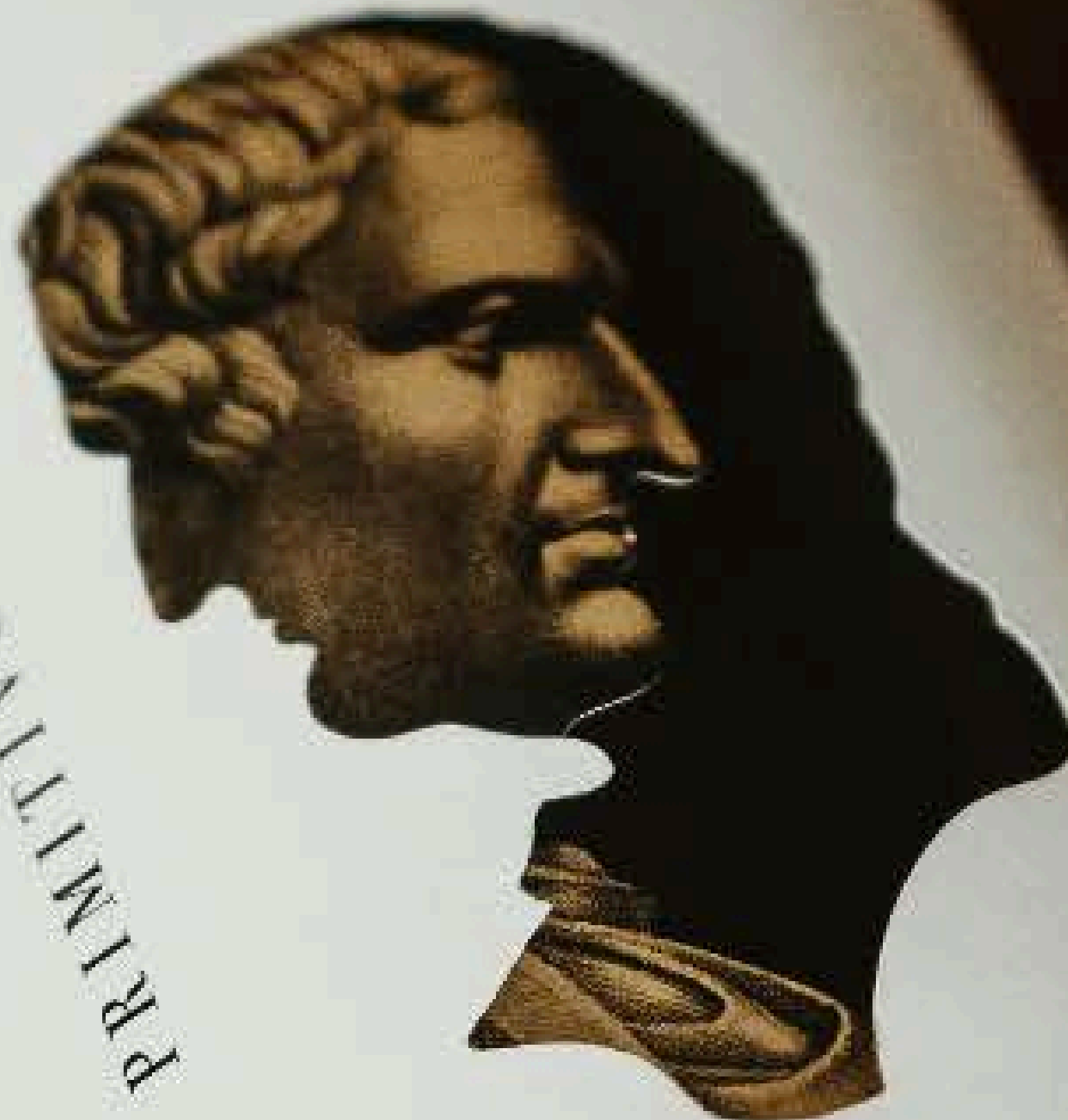


TEANVM

La Puglia in Testa.

PRIMI





La Puglia in Testa

On a visual level, our slogan refers to the Roman profile of the brand, but it also refers to the place where our winery is located: the so-called Testa della Puglia, the province of Foggia.

Sul piano visivo, il nostro slogan rimanda al profilo romano del brand, ma si riferisce anche al luogo in cui si trova la nostra cantina: la cosiddetta Testa della Puglia, la provincia di Foggia.

Òtre

The result of a fine selection of grapes, yeasts and fermentation temperatures, this line is made up of local and international vines.

Frutto di un'accurata selezione delle uve, dei lieviti e delle temperature di fermentazione, questa linea è composta da vitigni locali e internazionali.



ÒTRE

Primitivo



Grape:

100% Primitivo | Puglia IGP Red

Training system:

Espalier

Harvest Method:

Manual

Primary fermentation:

20 days with prolonged maceration in steel containers.

Maturing & aging:

In French wood 6 months, in steel containers 1 year, and finally bottle refinement.

Alcohol:

15° vol.

Res. sugar:

7.5

Acidity:

6

Characteristic notes:

Bright red and with good consistency, elegant aromas of ripe fruit and plum and fig jam, spicy and floral. The palate is warm, intense and structured with soft and elegant tannins.

Pairings:

Ideal with grilled roasts.

Bottle:

e 0.75L | 1.5kg | Bordelaise Style| Cork Closure.

Parcel:

6 bottles | 25x17x31 | 0.13 Volumes Mc | 8.4kg.

Pallet:

84 or 105 parcels | 80x120x180 | 1.8 Volumes Mc | 950kg.

ÒTRE

Aglianico



Grape:	100% Aglianico Puglia IGP Red
Training system:	Espalier
Harvest Method:	Manual
Primary fermentation:	24 days with prolonged maceration in steel containers.
Maturing & aging:	In French wood 6 months, in steel containers 1 year, and finally bottle refinement.
Alcohol:	14° vol.
Res. sugar:	2
Acidity:	7
Characteristic notes:	Intense and harmonious, it releases aromas of red fruit, spices and Mediterranean herbs, all followed by nuances of chocolate and vanilla. On the palate it presents structure and elegance with complex tannins and enveloping.
Pairings:	It brings together first courses with meat sauce and second courses with meat.
Bottle:	e 0.75L 1.5kg Bordelaise Style Cork Closure.
Parcel:	6 bottles 25x17x31 0.13 Volumes Mc 8.4kg.
Pallet:	84 or 105 parcels 80x120x180 1.8 Volumes Mc 950kg.

ÒTRE

Syrah



Grape:	100% Syrah Puglia IGP Red
Training system:	Espalier
Harvest Method:	Manual
Primary fermentation:	22 days with prolonged maceration in steel containers.
Maturing & aging:	In American wood, in steel containers, bottle aging.
Alcohol:	14° vol.
Res. sugar:	4
Acidity:	5.5
Characteristic notes:	Violet, fruit, vanilla and spices in evidence, dry, warm and soft taste.
Pairings:	It goes well with stews and mature cheeses.
Bottle:	e 0.75L 1.5kg Bordelaise Style Cork Closure.
Parcel:	6 bottles 25x17x31 0.13 Volumes Mc 8.4kg.
Pallet:	84 or 105 parcels 80x120x180 1.8 Volumes Mc 950kg.

ÒTRE

Nero di Troia



Grape: 100% Nero di Troia | Puglia IGP Red
Training system: Espalier
Harvest Method: Manual

Primary fermentation: 25 days with prolonged maceration in steel containers.
Maturing & aging: In French wood, in steel containers, bottle aging.

Alcohol: 14° vol.
Res. sugar: 2
Acidity: 5.5

Characteristic notes: Bright red and with good consistency, elegant aromas of fruit and jam which we find on the palate in good company of soft and elegant tannins.
Pairings: Grilled roasts and Apulian food are the recommended pairings.

Bottle: e 0.75L | 1.5kg | Bordelaise Style| Cork Closure.
Parcel: 6 bottles | 25x17x31 | 0.13 Volumes Mc | 8.4kg.
Pallet: 84 or 105 parcels | 80x120x180 | 1.8 Volumes Mc | 950kg.

ÒTRE

Negroamaro



Grape:

100% Negroamaro | Puglia IGP Red

Training system:

Espalier

Harvest Method:

Manual

Primary fermentation:

22 days with prolonged maceration in steel containers.

Maturing & aging:

In French wood for 4-6 months, in steel containers for 1 year, bottle refinement.

Alcohol:

14.5° vol.

Res. sugar:

1

Acidity:

6

Characteristic notes:

Intense garnet red. Bewitching aromas of small red fruits, figs and light balsamic tones. Intense and balanced taste with intriguing almond aftertaste.

Pairings:

Ideal with roasted game meats and sliced beef.

Bottle:

e 0.75L | 1.5kg | Bordelaise Style| Cork Closure.

Parcel:

6 bottles | 25x17x31 | 0.13 Volumes Mc | 8.4kg.

Pallet:

84 or 105 parcels | 80x120x180 | 1.8 Volumes Mc | 950kg.

ÒTRE

Primitivo Rosato



Grape:	100% Primitivo Puglia IGP Rosé
Training system:	Espalier
Harvest Method:	Selected manual harvesting
Primary fermentation:	Maceration of the grapes for 24 hours at 7°C, soft pressing of the skins and cold decantation of the must. Fermentation is slow and constant and is conducted at a temperature of 16-18 °C.
Maturing & aging:	Maturation <i>sur lies</i> for 4 months and refinement in bottle for 1 month.
Alcohol:	12° vol.
Res. sugar:	2
Acidity:	7
Characteristic notes:	The nose reveals ripe red fruit (cherry and black cherry), with floral and citrus notes. On the palate it is fresh, mineral and tasty, supported by good acidity. Soft persistence.
Service temp.:	9-10°C to enhance the fruity flavour.
Pairings:	Carpaccio of salmon and white meat.
Bottle:	e 0.75L 1.5kg Bordelaise Style Cork Closure.
Parcel:	6 bottles 25x17x31 0.13 Volumes Mc 8.4kg.
Pallet:	84 or 105 parcels 80x120x180 1.8 Volumes Mc 950kg.

ÒTRE

Nero di Troia Rosato



Grape:

100% Nero di Troia | Puglia IGP Rosé

Training system:

Espalier

Harvest Method:

Manual

Primary fermentation:

Pre-fermentation maceration with skins for 24 hours at 4-5°C, soft pressing after maceration and fermentation in steel for 20 days at a controlled temperature of 14°C.

Maturing & aging:

In steel containers *sur lies* with *batonnage* for 5 months.

Alcohol:

13° vol.

Res. sugar:

1.5

Acidity:

7

Characteristic notes:

Bright with an intense cherry color, the nose reveals a rich bouquet of red fruits and pomegranate. In the mouth it is soft, well balanced and with a long aromatic persistence.

Service temp.:

9-10°C to enhance the fruity flavour.

Pairings:

It pairs well with white meats, fresh cheeses, seafood and grilled fish.

Bottle:

e 0.75L | 1.5kg | Bordelaise Style| Cork Closure.

Parcel:

6 bottles | 25x17x31 | 0.13 Volumes Mc | 8.4kg.

Pallet:

84 or 105 parcels | 80x120x180 | 1.8 Volumes Mc | 950kg.

ÒTRE

Falanghina



Grape:	100% Falanghina Puglia IGP White
Training system:	Espalier
Harvest Method:	Manual
Primary fermentation:	Soft pressing, fermentation in steel containers at a controlled temperature of 14°C.
Maturing & aging:	In steel containers, refinement in bottle.
Alcohol:	13° vol.
Res. sugar:	1.5
Acidity:	7
Characteristic notes:	Straw yellow in color with greenish reflections, it opens on the nose with tropical fruity aromas, the taste is mineral and soft, pleasantly warm, complex and savory, with good persistence.
Service temp.:	10-12° C
Pairings:	It goes well with shellfish, grilled fish, white meats and pasta with light sauces.
Bottle:	e 0.75L 1.5kg Bordelaise Style Cork Closure.
Parcel:	6 bottles 25x17x31 0.13 Volumes Mc 8.4kg.
Pallet:	84 or 105 parcels 80x120x180 1.8 Volumes Mc 950kg.

ÒTRE

Greco



Grape:	100% Greco Puglia IGP White
Training system:	Espalier
Harvest Method:	Manual
Primary fermentation:	Soft pressing, fermentation in steel containers at a controlled temperature of 14°C.
Maturing & aging:	In steel containers, refinement in bottle.
Alcohol:	12.5° vol.
Res. sugar:	1.5
Acidity:	7
Characteristic notes:	Straw yellow in colour, with greenish reflections, it opens on the nose with sweet floral and fruity notes. On the palate it is fresh and mineral with elegant flavor.
Service temp.:	10-12°C
Pairings:	It goes well with shellfish, appetizers and tasty fish dishes.
Bottle:	e 0.75L 1.5kg Bordelaise Style Cork Closure.
Parcel:	6 bottles 25x17x31 0.13 Volumes Mc 8.4kg.
Pallet:	84 or 105 parcels 80x120x180 1.8 Volumes Mc 950kg.

ÒTRE

Fiano



Grape:	100% Fiano Puglia IGP White
Training system:	Espalier
Harvest Method:	Manual
Primary fermentation:	Soft pressing, fermentation in steel containers at a controlled temperature of 14°C.
Maturing & aging:	In steel containers, refinement in bottle.
Alcohol:	12.5° vol.
Res. sugar:	1.5
Acidity:	7
Characteristic notes:	Straw yellow in color with greenish reflections, it opens on the nose with tropical fruity aromas, the taste is mineral and soft, pleasantly warm, complex and savory, with good persistence.
Service temp.:	10-12° C
Pairings:	It goes well with shellfish, appetizers and tasty fish dishes.
Bottle:	e 0.75L 1.5kg Bordelaise Style Cork Closure.
Parcel:	6 bottles 25x17x31 0.13 Volumes Mc 8.4kg.
Pallet:	84 or 105 parcels 80x120x180 1.8 Volumes Mc 950kg.

ÒTRE

Chardonnay



Grape:	100% Chardonnay Puglia IGP White
Training system:	Espalier
Harvest Method:	Manual
Primary fermentation:	In steel containers at a controlled temperature of 14°C.
Maturing & aging:	In steel containers.
Alcohol:	12.5° vol.
Res. sugar:	2
Acidity:	7
Characteristic notes:	Straw yellow in colour, it presents itself to the nose with elegant fruity notes, complex on the palate, enhancing softness and freshness.
Service temp.:	9-10° C
Pairings:	It goes well with shellfish, grilled fish, white meats and pasta with light sauces.
Bottle:	e 0.75L 1.5kg Bordelaise Style Cork Closure.
Parcel:	6 bottles 25x17x31 0.13 Volumes Mc 8.4kg.
Pallet:	84 or 105 parcels 80x120x180 1.8 Volumes Mc 950kg.

Favùgnë

Eight bottles, eight local vines. From reds to rosés, from whites to sparkling wines, the Favugne line is extraordinary everyday.

Dieci bottiglie, dalla Puglia alla Francia. Rossi ai rosati, bianchi e bollicine: la linea Favugne è straordinario quotidiano.



Favùgnë



FAVÙGNĒ

Primitivo



Grape:

100% Primitivo | Puglia IGP Red

Training system:

Espalier

Harvest Method:

Manual

Primary fermentation:

15 days of prolonged maceration in steel containers.

Maturing & aging:

In steel containers for 1 year and finally refined in the bottle.

Alcohol:

13.5° vol.

Res. sugar:

4

Acidity:

6

Characteristic notes:

Bright red and good consistency, elegant aromas of fresh fruit and plum jam. This is followed on the palate by a structure with soft and elegant tannins.

Pairings:

Grilled roasts are the recommended pairings.

Bottle:

e 0.75L | 1.5kg | Bordelaise Style| Cork Closure.

Parcel:

6 bottles | 25x17x31 | 0.13 Volumes Mc | 8.4kg.

Pallet:

84 or 105 parcels | 80x120x180 | 1.8 Volumes Mc | 950kg.

FAVÙGNĒ

Nero di Troia



Grape:

100% Nero di Troia | Puglia IGP Red

Training system:

Espalier

Harvest Method:

Manual

Primary fermentation:

15 days of prolonged maceration in steel containers.

Maturing & aging:

In steel containers, refinement in bottle.

Alcohol:

13° vol.

Res. sugar:

3

Acidity:

6

Characteristic notes:

Bright red and with good consistency, elegant fruit aromas and jam that we find in the taste in good company of tannins soft and elegant.

Pairings:

Grilled roasts and Apulian food are the recommended pairings.

Bottle:

e 0.75L | 1.5kg | Bordelaise Style| Cork Closure.

Parcel:

6 bottles | 25x17x31 | 0.13 Volumes Mc | 8.4kg.

Pallet:

84 or 105 parcels | 80x120x180 | 1.8 Volumes Mc | 950kg.

FAVÙGNĒ

Sangiovese



Grape:

100% Sangiovese | Puglia IGP Red

Training system:

Espalier

Harvest Method:

Manual

Primary fermentation:

15 days of prolonged maceration in steel containers.

Maturing & aging:

In steel containers, bottle aging.

Alcohol:

13° vol.

Res. sugar:

3

Acidity:

6

Characteristic notes:

Ruby red in color with violet reflections, the nose has hints of small, slightly spicy berries. In the mouth it has soft and velvety tannins, with good aftertaste persistence.

Pairings:

Ideal with roasted meats and mature, non-spicy cheeses.

Bottle:

e 0.75L | 1.5kg | Bordelaise Style| Cork Closure.

Parcel:

6 bottles | 25x17x31 | 0.13 Volumes Mc | 8.4kg.

Pallet:

84 or 105 parcels | 80x120x180 | 1.8 Volumes Mc | 950kg.

FAVÜGNĒ

San Severo DOP



Grape:

100% Montepulciano | DOP San Severo Red

Training system:

Espalier

Harvest Method:

Manual

Primary fermentation:

10 days of prolonged maceration in steel containers.

Maturing & aging:

In steel containers, bottle aging.

Alcohol:

13.5° vol.

Res. sugar:

3

Acidity:

5.5

Characteristic notes:

Deep red, bouquet of red fruits, dry flavour, robust and persistent.

Pairings:

Accompanies typical Apulian cuisine.

Bottle:

e 0.75L | 1.5kg | Bordelaise Style| Cork Closure.

Parcel:

6 bottles | 25x17x31 | 0.13 Volumes Mc | 8.4kg.

Pallet:

84 or 105 parcels | 80x120x180 | 1.8 Volumes Mc | 950kg.

FAVÙGNĒ

Pinot Nero



Grape:

100% Pinot Nero | Puglia IGP Red

Training system:

Espalier

Harvest Method:

Manual

Primary fermentation:

15 days of prolonged maceration in steel containers.

Maturing & aging:

In steel containers, bottle aging.

Alcohol:

13.5° vol.

Res. sugar:

3.5

Acidity:

5.5

Characteristic notes:

Ruby red in color with purple reflections, it has spicy and balsamic notes on the nose. On the palate, it exalts the soft and velvety tannins, with good retro-olfactory persistence.

Pairings:

Ideal with meat in sauce and with mature, non-spicy cheeses.

Bottle:

e 0.75L | 1.5kg | Bordelaise Style| Cork Closure.

Parcel:

6 bottles | 25x17x31 | 0.13 Volumes Mc | 8.4kg.

Pallet:

84 or 105 parcels | 80x120x180 | 1.8 Volumes Mc | 950kg.

FAVÜGNĒ

Nero di Troia Rosato



Grape:	100% Nero di Troia Puglia IGP Rosé
Training system:	Espalier
Harvest Method:	Manual
Primary fermentation:	8 hours of maceration of the must with its own skins, pressing soft, fermentation in steel containers at a controlled temperature of 15°C.
Maturing & aging:	In steel containers, bottle aging.
Alcohol:	12.5° vol.
Res. sugar:	2
Acidity:	7
Characteristic notes:	Bright antique pink color with a large bouquet of fresh and citrus scents. The taste is intense, fresh, soft and tasty.
Service temp.:	8-9°C to enhance the fruity taste.
Pairings:	Ideal enjoyed with salmon, trout, grouper and fish soups.
Bottle:	e 0.75L 1.5kg Bordelaise Style Cork Closure.
Parcel:	6 bottles 25x17x31 0.13 Volumes Mc 8.4kg.
Pallet:	84 or 105 parcels 80x120x180 1.8 Volumes Mc 950kg.

FAVÜGNĒ

Falanghina



Grape:	100% Falanghina Puglia IGP White
Training system:	Espalier
Harvest Method:	Manual
Primary fermentation:	Soft pressing, fermentation in steel containers at a controlled temperature of 14°C.
Maturing & aging:	In steel containers, bottle aging.
Alcohol:	12° vol.
Res. sugar:	2
Acidity:	7
Characteristic notes:	Beautiful greenish color with golden reflections, intense bouquet of yellow and ripe fruits.
Service temp.:	9-10°C
Pairings:	Fresh, it goes well with appetizers, first and second courses based on fish.
Bottle:	e 0.75L 1.5kg Bordelaise Style Cork Closure.
Parcel:	6 bottles 25x17x31 0.13 Volumes Mc 8.4kg.
Pallet:	84 or 105 parcels 80x120x180 1.8 Volumes Mc 950kg.

FAVÜGNĒ

Pinot Grigio



Grape:	100% Pinot Grigio Puglia IGP White
Training system:	Espalier
Harvest Method:	Manual
Primary fermentation:	Soft pressing, fermentation at 15°C for 20 days.
Maturing & aging:	<i>Sur lies</i> for 5 months.
Alcohol:	13° vol.
Res. sugar:	2
Acidity:	6
Characteristic notes:	A straw yellow wine, it presents delicate floral aromas on the nose. Good structure and freshness on the palate.
Service temp.:	8°C
Pairings:	It goes well with fish-based dishes, raw seafood and soups.
Bottle:	e 0.75L 1.5kg Bordelaise Style Cork Closure.
Parcel:	6 bottles 25x17x31 0.13 Volumes Mc 8.4kg.
Pallet:	84 or 105 parcels 80x120x180 1.8 Volumes Mc 950kg.

FAVÜGNĒ

Sauvignon



Grape:	100% Sauvignon Puglia IGP White
Training system:	Espalier
Harvest Method:	Manual
Primary fermentation:	Soft pressing, fermentation in steel containers at a controlled temperature of 14°C.
Maturing & aging:	<i>Sur lies</i> for 5 months.
Alcohol:	12.5° vol.
Res. sugar:	2.5
Acidity:	7
Characteristic notes:	Greenish color with golden reflections, intense bouquet of yellow and ripe fruits, accompanied by clear tropical and citrus sensations.
Service temp.:	9-10°C
Pairings:	It goes well with appetizers, first and second courses based on fish.
Bottle:	e 0.75L 1.5kg Bordelaise Style Cork Closure.
Parcel:	6 bottles 25x17x31 0.13 Volumes Mc 8.4kg.
Pallet:	84 or 105 parcels 80x120x180 1.8 Volumes Mc 950kg.

FAVÜGNĒ

Spumante Brut



Grape:

100% Bombino | Puglia IGP Millesimato White

Training system:

Tent

Harvest Method:

Manual

Primary fermentation:

Soft pressing with selection of free-run must, fermentation at 14°C for 20 days.

Maturing & aging:

On yeasts for 5 months, secondary fermentation for 2 months in an autoclave.

Alcohol:

12° vol.

Res. sugar:

8

Acidity:

7

Characteristic notes:

Sparkling wine with a bright greenish yellow colour, it has a fine and persistent perlage. On the nose it releases elegant floral and fruity aromas. In the mouth it is savory with the right freshness and balanced softness.

Service temp.:

5-8°C

Pairings:

Ideal as an aperitif and fish-based dishes.

Bottle:

e 0.75L | 1.5kg | Bordelaise Style | Cork Closure.

Parcel:

6 bottles | 25x17x31 | 0.13 Mc Volumes | 8.4kg.

Pallet:

96 parcels | 80x120x180 | 1.8 Mc Volumes | 950kg.

FAVÜGNĚ

Spumante Brut



Grape: Blend | Rosé
Training system: Espalier
Harvest Method: Manual

Primary fermentation: Soft pressing of the grapes and fermentation at 15°C for 20 days.
Maturing & aging: On yeasts for 5 months, secondary fermentation for 2 months in an autoclave.

Alcohol: 12° vol.
Res. sugar: 8
Acidity: 6.5

Characteristic notes: Sparkling wine with a delicate pale pink colour, fine and compact perlage. On the nose it enhances the ripe red fruit, on the palate it is harmonious, soft and fresh.

Service temp.: 5-8°C

Pairings: Ideal as an aperitif and fish-based dishes, it also goes well as an accompaniment to desserts.

Bottle: e 0.75L | 1.5kg | Bordelaise Style | Cork Closure.
Parcel: 6 bottles | 25x17x31 | 0.13 Mc Volumes | 8.4kg.
Pallet: 96 parcels | 80x120x180 | 1.8 Mc Volumes | 950kg.

Sumarello

What is Sumarello? First of all a lifestyle, the slow Apulian one. And then also the local name by which Nero di Troia is known in this area. Awarded on its debut as Best Product Innovation, during the Vini & Consumi Award.

Che cos'è Sumarello? In primis uno stile di vita, quello lento pugliese. E poi anche il nome dialettale con cui è conosciuto il Nero di Troia da queste parti. Premiato al suo debutto come Miglior Innovazione di Prodotto, durante il Vini & Consumi Award.



Sumarello



SUMARELLO

Sumarello



Grape: 100% Nero di Troia | Puglia IGP Red
Training system: Espalier
Harvest Method: Manual
Prod./hectare: 90 quintals

Primary fermentation: 25 days with prolonged maceration in steel containers.
Maturing & aging: In 50 hl French barrels for 14 months, 6 months of bottle refinement.

Alcohol: 14° vol.
Res. sugar: 3.5
Acidity: 6.5

Characteristic notes: Bright red and good consistency. The nose is complex, with sweet spicy notes of nutmeg. Soft and elegant tannins.

Bottle: e 0.75L | 1.5kg | Burgundy style | Cork closure.
Parcel: 6 bottles | 25x17x31 | 0.13 Volumes Mc | 8.4kg.
Pallet: 84 or 105 parcels | 80x120x180 | 1.8 Volumes Mc | 950kg.

SUMARELLO

Sumarello Rosato



Grape:	100% Nero di Troia Puglia IGP Rosé
Training system:	Espalier
Harvest Method:	Manual
Prod./hectare:	90 quintals
Primary fermentation:	Pre-fermentation maceration with skins for 24 hours at 4-5°C, soft pressing after maceration and fermentation in steel for 20 days at a controlled temperature of 14°C.
Maturing & aging:	In steel containers <i>sur lies</i> with <i>batonnage</i> for 5 months.
Alcohol:	13° vol.
Res. sugar:	2.5
Acidity:	7
Characteristic notes:	Bright rosé with an intense cherry color, on the nose it presents an intense bouquet of tropical and citrus fruit, then complexes with notes of red fruit.
Service temp.:	8°C to enhance the fruity taste.
Bottle:	e 0.75L 1.33kg Champagne Style Cork Closure. 6 bottles 23x16x33
Parcel:	0.14 Volumes Mc 10kg.
Pallet:	30 parcels 80x120x150 1.5 Volumes Mc 900kg.

Tiati

A special bottle, a Spumante Brut Millesimato, a fine Primitivo and the only San Severo DOP reserve on the market: the Tiati line is not for every day, but only for the unforgettable ones.

Una bottiglia speciale, uno Spumante Brut Millesimato, un passito rosso, un pregiato Primitivo e l'unica riserva San Severo DOP in commercio: la linea Tiati non è per tutti i giorni, ma solo per quelli indimenticabili.



Tiati



TIATI

Primitivo Black



Grape:

100% Primitivo | Puglia IGP Red

Training system:

Espalier and tree

Harvest Method:

Manual

Prod./hectare:

60 quintals

Primary fermentation:

20 days with prolonged maceration in steel containers.

Maturing & aging:

In 300 liter French oak for 8 months, in 50hl barrels for 4 months, then in the bottle for 6 months.

Alcohol:

15° vol.

Res. sugar:

6

Acidity:

6.5

Characteristic notes:

Bright red with fruity, balsamic and spicy notes. On the palate it is fresh, full and soft, with an elegant balance between sweetness and tannin.

Pairings:

Ideal with grilled roasts.

Bottle:

e 0.75L | 1.5kg | Burgundy style | Cork closure.

Parcel:

6 bottles | 25x17x31 | 0.13 Volumes Mc | 8.4kg.

Pallet:

84 or 105 parcels | 80x120x180 | 1.8 Volumes Mc | 950kg.

TIATI

Passaporto



Grape:

100% Puglia IGP Red

Training system:

Espalier

Harvest Method:

Manual

Prod./hectare:

60 quintals

Vinification:

Drying in boxes for 20 days.

Primary fermentation:

20 days of prolonged maceration in steel containers.

Maturing & aging:

Long refinement in 225 lt French barrique.

Alcohol:

18° vol.

Res. sugar:

50

Acidity:

6.5

Characteristic notes:

Intense red with garnet hues, intense fruity and spicy aromatic bouquet. The nose exalts complex notes of ripe red fruit and jam, followed by balsamic and spicy notes. On the palate it is soft with a marked sweetness, but at the same time maintains freshness and drinkability.

Pairings:

Ideal after a meal. "Meditation wine".

TIATI

Metodo Classico



Grape:

Aglianico blanc de noir | Puglia IGP

Training system:

Espalier

Harvest Method:

Manually in 20kg boxes, unloading into the press.

Prod./hectare:

90 quintals

Primary fermentation:

Soft pressing with pneumatic presses, static decantation of the must, fermentation at controlled temperature (15-17°C) with yeasts selected. Refinement and rest on the fine lees in steel for 3 months.

Second fermentation:

Classic Method in bottles with aging on the yeasts for a minimum of 36 months.

Alcohol:

12° vol.

Res. sugar:

4

Acidity:

7

Characteristic notes:

Straw yellow color with greenish reflections. On the nose it reveals a delicate floral scent with notes of pastry and bread crust. Creamy foam with fine and persistent perlage.

Service temp.:

6-7°C in flûte.

Pairings:

It pairs perfectly with fish dishes throughout the meal.

Bottle:

e 0.75L | 1.33kg | Champagne Style | Cork Closure.

Parcel:

6 bottles | 23x16x33 | 0.14 Volumes Mc | 10kg.

Pallet:

30 parcels | 80x120x150 | 1.5 Volumes Mc | 900kg.

Collezione del Fondatore

**Project:**

This bottle was created to celebrate the memory of Vincenzo de Matteo, co-founder of Teanum. **Part of the proceeds from its sale will be donated to an association that deals with cancer research.**

Grape:

Blend of grapes produced exclusively from Enzo's vineyards.

Harvest Method:

Manual

Prod./hectare:

80 quintals

Primary fermentation:

Fermentation and maceration of the skins for approximately 20 days.

Maturing & aging:

Aging for 24 months in second passage barriques; 12 months in steel and bottle.

Alcohol:

14° vol.

Res. sugar:

1

Acidity:

6

Characteristic notes:

Wine with an intense red colour, it expresses itself on the nose with elegant balsamic and spicy fragrances, followed by sweet notes of ripe red berry fruit. On the palate it is full-bodied and structured, accompanied by soft and velvety tannins.

Bottle:

e 0.75L | 1.5kg | Bordelaise Style| Cork Closure.

Parcel:

6 bottles | 25x17x31 | 0.13 Volumes Mc | 8.4kg.

Pallet:

84 or 105 parcels | 80x120x180 | 1.8 Volumes Mc | 950kg.

TIATI

San Severo DOP Riserva 2019

Numbered edition



Grape:

100% Montepulciano | DOP San Severo Red Riserva

Training system:

Espalier

Harvest Method:

Manually in 20kg boxes with direct unloading into the press.

Prod./hectare:

80 quintals

Vintage:

2019

Primary fermentation:

25 days with prolonged maceration in steel containers.

Maturing & aging:

In first and second use American and French wooden barriques for 12-24 months, 12 months in barrels and in steel containers for 3 months, aging in bottles for 6 months.

Alcohol:

14° vol.

Res. sugar:

2

Acidity:

6.5

Characteristic notes:

Ruby-garnet red, elegant on the nose, expressing intense fruity notes and spicy, it is structured and enveloping on the palate.

Bottle:

e 0.75L | 1.5kg | Burgundy style | Cork closure.

Parcel:

6 bottles | 25x17x31 | 0.13 Volumes Mc | 8.4kg.

Pallet:

84 or 105 parcels | 80x120x180 | 1.8 Volumes Mc | 950kg.

TEANVM

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