

# TELERO

IGP PUGLIA

## TRAINING

Spur pruned cordon.

## HARVEST

Early to late September.

## VINIFICATION

After pressing and de-stemming, the must remains in maceration with the skins for 5-6 days. During fermentation, it is continuously kept at a temperature of up to 22-24° vC.

## AGING

In stainless steel tanks.

## AGING POTENTIAL

A wine that can keep its freshness and flavour for about two to three years.

## SERVING TEMPERATURE

18° C.

