

Teano (pron: Té-a-no) – the small village which saw the making of history where, on the 26th October 1860, nationalist leader Giuseppe Garibaldi and King Vittorio Emanuele II of Savoy met and united Italy for the first time. The word Teano, colloquially, can emphasise an important meeting or a symbolic coming-together.

With this wine, George and Giorgio Dalla Cia Join forces and celebrate their own triumphant 'Teano' - the twin fusions of Bordeaux meeting Tuscany, and Italy Joined with South Africa.

DALLA CIA TEANO 2017

TASTING NOTES

TEANO IS A BLEND OF CLASSIC BORDEAUX VARIETIES AND THE ELEGANT TUSCAN SANGIOVESE GRAPE. A RIPE, SUCCULENT MOUTHFUL OF DARK BERRIES AND SMOKEY SPICE WITH HINTS OF TOBACCO AND WARM EARTH. MELTING-VELVET TANNINS AND A COMPLEX FINISH MAKE THIS AN EXCLUSIVE WINE WORTHY OF CELLARING FOR A DECADE OR MORE.



VINIFICATION

After 6 days of skin contact the must was fermented completely dry and left to macerate for a further 7 days on the skin. It was then drawn-off into New 300L French oak barrels for malolactic fermentation, followed by a further 24 months maturation.

ANALYSIS

ALCOHOL 13.5% VOL. TOTAL ACIDITY 6.1 G/L PH 3.52

COMPLEMENTS

SLOW COOKED RED MEATS AND GAME.

IDEAL SERVING TEMPERATURE

16°C - 18°C

TOTAL PRODUCTION

15 BARRELS

DALLA CIA WINE & SPIRIT CO. (PTY)LTD.

7A LOWER DORP STREET, BOSMAN'S CROSSING, STELLENBOSCH, 7600.

GPS LOCATION \$33° 56' 25.8" E18° 50' 50.1" | Tel.+27 21 888 4120 | FAX +27 21 887 2621

E-MAIL. info@dallacia.com