

# *Mamma Mia*

## *Drink Menu*



The wine tells our history, inextricably linked to the territory, our passion, which created a young brand, ambitious, dynamic and innovative in an international team; our style, the “dressing up” of the bottles and intense aroma of the intoxicating nectar made from the best grapes “(Donato Giuliani, winemaker of Teanum).

Our wines are the essence of the harmonic combination of a sustainable quality viticulture, the application of the most modern winemaking techniques and the extensive know-how of our winemaker; mixed with these elements and the result is six lines of wines that explain our territory.

Nero di Troia, Bombino, Montepulciano, Trebbiano, Falanghina, Aglianico, Merlot, Syrah, Chardonnay, Primitivo, Negroamaro: names that evoke distant origins, tell stories of men and conquest.

Expert hands look after our vines and ensure that good wine is celebrated in the glasses.

*Welcome to Cantine Teanum, wines of Puglia.*

# Red Wines

**Teanvm - Alta**  
**Nero di troia 13.5%**  
**100% Nero di troia**

Glass €8  
Bottle €30

*The indigenous variety of our region has a deep ruby color. Reveals aromas of ripe red fruits and notes of caramel and vanilla. Full bodied structure and velvety textured tannins are followed by long aftertaste. An ideal companion for grilled red meat.*

**Teanvm - Alta**  
**Syrah 13.5%**  
**100% Syrah**

Glass €8.5  
Bottle €32

*Violet, fruit, vanilla and spices with a dry warm and soft taste, it is perfect with stews and red meats.*

**Teanvm - Otre**  
**Negroamaro 14%**  
**100% Negroamaro**

Glass €9  
Bottle €34

*Deep ruby red color, with aromas of ripe cherries, chocolate and smoked candies. The most traditional version of the Negroamaro variety with intense and structured tannins, balanced with fresh acidity make it an ideal companion of roasted meat, BBQ, any game recipes.*

**Teanvm - Otre**  
**Fish**  
**100 % Negroamaro**

Bottle €32

*Delicate and extended inkling typical of aniseed, cloves and a different form of wine making, it provides sweetness, softness and harmony, creating a perfect wine for fish dishes.*

**Teanvm - Otre**  
**Primitivo 15%**  
**100% Primitivo**

Bottle €38

*The complexity of the inkings and of the specific perfumes create excitement in a complex harmony deriving from an extended cold grinding. Fowl, hard cheeses and cold meats are the typical combinations.*

**Teanvm - Otre**  
**Aglianico 13.5%**  
**100% Aglianico**

Bottle €45

*Intense and unfathomable it releases perfumes of red fruits, spices and jam. Warm and well structure, it combines main courses and second courses of meat.*

# White Wines

**Teanvm - Alta  
Bombino – Fiano 13.5%  
70% Bombino – 30% Fiano**

Glass €8  
Bottle €30

*A native wine from the high tavoliere delle Puglia it offers pleasant sensations of yellow and ripe fruit, balanced with a good level of freshness and flavour. It is perfect with fish based dishes, rice and fried fish.*

**Teanvm - Otre  
Fiano 13.5%  
100% Fiano**

Glass €8.5  
Bottle €32

*Light golden yellow color. Notes of fresh butter, peaches, pineapple, floral. Round and fresh attack, nice acidity peaches long finish.*

**Teanvm - Otre  
Chardonnay 13.5%  
100% Chardonnay**

Glass €9  
Bottle €34

*Bright yellow color. Aromas of exotic fruits and lemon, combined with notes of butter. Its well balanced acidity provides an excellent freshness with a soft and creamy palate. Perfect match for shellfish, grilled fish, white meat and pasta with subtle sauces.*

**Teanvm - Otre  
Falanghina 14%  
100% Falanghina**

Bottle €36

*Of a straw yellow color; it opens up with a fruity and vanilla perfumes, it has a soft and pleasantly warm flavour and a good level of persistence. It is perfect with crustaceans, starters and tasty fish dishes.*

**Colle del Principe Prosecco Frizzante**

Glass €8  
Bottle €38

*Flavours are delicately mellow with pleasant fruit tastes that linger on the palate for a soft finish. Straw yellow with greenish hues and a fine perlage.*

# Digestifs

## **Misottina Grappa**

Shot €6.75

*Traditionally made from the pommace, (the discarded product of the winemaking process), Grappa has been around since the Middle Ages.*

*Italians enjoy it following a meal and some are even partil to adding it to their morning aspresso - just to ensure they get the day started on the right foot.*

*However we recommend you try Grappa following your meal with a nice shot of espresso.*

## **Luxardo Limoncello**

Shot €6.75

*Limoncello is the second most popular liqueur in Italy. Luxardo Limoncello has an aroma that is very close to what home made batches smell like, alcohol and lemon oils. The flavour has a potential lemon kick and it has a nice mouth feel.*

*The alcohol content is on the low end at 27% (54 proof).*

### ***Allergen Advice***

*All wines on the list contain sulphites*

*Enjoy Alcohol sensibly.*

*Vistit [drinkaware.ie](http://drinkaware.ie)*