



## Cantele Amativo 2015

### WINE DESCRIPTION

The Canteles' only wine to stray from tradition, Amativo is a blend of Primitivo and Negroamaro. Vinified in a rich New World style.

### FOOD PAIRING

With powerful red fruit and restrained acidity, it's an ideal pairing for braises, roast meats, and aged cheeses.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	IGT Salento
Soil composition:	Iron-rich and Sand
Training method:	Spur-pruned Bush
Elevation:	130 feet
Exposure:	Various
Harvest time:	August/September
First vintage of this wine:	1999
Bottles produced of this wine:	40,000
Average Wine Age:	30-50 years

### WINEMAKING & AGING

Varietal composition:	60% Primitivo, 40% Negroamaro
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	6-7 days
Fermentation temperature:	77-78 °F
Maceration technique:	Pumpovers
Length of maceration:	15-20 days days
Malolactic fermentation:	Full
Fining agent:	Animal based
Type of aging container:	Barriques and Stainless steel tanks
Type of oak:	80% French 20% American
Length of aging before bottling:	12 months in barriques
Length of bottle aging:	6 months
Prefermentation technique:	Cold soak
Time on its skins:	14-24 hours

### ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.6
Residual sugar:	3.1 g/L
Acidity:	6.5 g/L

### PRODUCER PROFILE

Estate owned by: Cantele Family  
Winemaker: Gianni Cantele  
Total acreage under vine: 124  
Estate founded: 1979  
Winery production: 40,000 Bottles  
Region: Puglia  
Country: Italy