



PRODUCER PROFILE

Estate owned by: Cantele Family
Winemaker: Gianni Cantele
Total acreage under vine: 124
Estate founded: 1979
Winery production: 200,000 Bottles
Region: Puglia
Country: Italy

Cantele Primitivo 2016

WINE DESCRIPTION

The Cantele estate is a third-generation family-owned and run winery founded by the current generation's grandparents, immigrants from the north who settled in Puglia after WWII. Known for its pioneering work with Chardonnay and its passion for native grapes.

The narrow Salento peninsula is renowned for high-quality wine thanks to abundant ventilation, temperate weather, extreme diurnal shifts in summer, and limestone-rich soils. Over the last two decades, Cantele has implemented a cutting-edge "minimal intervention" system in its vineyards, thus ensuring freshness and varietal expression.

Cantele became a Salento Primitivo pioneer when it released this wine more than a decade ago. Vinified in stainless steel and aged in oak, this lithe expression of Puglia's most famous grape offers elegant red fruit flavors without ever overwhelming the palate.

FOOD PAIRING

A favorite pairing for a juicy burger.

VINEYARD & PRODUCTION INFO

Production area/appellation:	IGT Salento
Soil composition:	Calcareous and Clay
Training method:	Cordon Spur-pruned
Elevation:	131 feet
Exposure:	Various
Harvest time:	August
First vintage of this wine:	1990
Bottles produced of this wine:	200,000
Average Wine Age:	20-40 years

WINEMAKING & AGING

Varietal composition:	100% Primitivo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	7 days
Fermentation temperature:	75-77 °F
Maceration technique:	Pumpovers
Length of maceration:	7-10 days
Malolactic fermentation:	Full
Fining agent:	Animal based
Type of aging container:	Barriques
Size of aging container:	225L
Age of aging container:	Three to Five years
Type of oak:	85% French 15% American
Length of aging before bottling:	6 months in oak, 6 months in stainless steel
Length of bottle aging:	2 months
Prefermentation technique:	Cold soak
Time on its skins:	12 hours

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.6
Residual sugar:	3.5 g/L
Acidity:	5.8 g/L
Dry extract:	34.1 g/L