



PRODUCER PROFILE

Estate owned by: Cantele Family
 Winemaker: Gianni Cantele
 Total acreage under vine: 124
 Estate founded: 1979
 Winery production: 250,000 Bottles
 Region: Puglia
 Country: Italy

Cantele Salice Salentino Riserva 2015

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.

100% Negroamaro from Cantele's top parcels, this is one of Cantele's most critically acclaimed wines, widely recognized as a classic.

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.

FOOD PAIRING

Rich red fruit flavor with zinging acidity and lively minerality make it ideal for roast meats, especially rosemary and garlic-studded lamb.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Salice Salentino DOC
Soil composition:	Calcareous and Clay
Training method:	Cordon Spur-pruned Bush
Elevation:	130 feet
Exposure:	Various
Harvest time:	September
First vintage of this wine:	1981
Bottles produced of this wine:	250,000
Average Wine Age:	20-50 years

WINEMAKING & AGING

Varietal composition:	100% Negroamaro
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	6 days
Fermentation temperature:	77-79 °F
Maceration technique:	Pumpovers
Length of maceration:	7-12 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:	French
Length of aging before bottling:	6 months in Barrique, the balance in stainless steel
Length of bottle aging:	2 months
Prefermentation technique:	Cold soak
Time on its skins:	14-18 hours

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.5
Residual sugar:	2.3 g/L
Acidity:	5.8 g/L
Dry extract:	34.3 g/L