



PRODUCER PROFILE

Estate owned by: Cantele Family
 Winemaker: Gianni Cantele
 Total acreage under vine: 124
 Estate founded: 1979
 Winery production: 300,000 Bottles
 Region: Puglia
 Country: Italy

Cantele Primitivo 2019

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

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|--------------------------------|---------------------|
| 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: | 300,000 |
| Average Wine Age: | 20-40 years |

WINEMAKING & AGING

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|-----------------------------------|--|
| 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 |
| Total SO ₂ : | 120 mg/L |

ANALYTICAL DATA

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|-----------------|----------|
| Alcohol: | 14% |
| pH level: | 3.5 |
| Residual sugar: | 3 g/L |
| Acidity: | 5.5 g/L |
| Dry extract: | 36.4 g/L |