



PRODUCER PROFILE

Estate owned by: Cantele Family
 Winemaker: Gianni Cantele
 Total acreage under vine: 124
 Estate founded: 1979
 Winery production: 100,000 Bottles
 Region: Puglia
 Country: Italy

Cantele Teresa Manara Chardonnay 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 Cantele family created this wine as a homage to their grandmother, Teresa Manara, who loved white wine. Aged in French barriques, this elegant expression of Pugliese viticulture is a benchmark for the appellation.

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

Mineral in character with balanced white flower and fruit, it's the perfect pairing for seafood.

VINEYARD & PRODUCTION INFO

Production area/appellation:	IGT Salento
Soil composition:	Calcareous and Clay
Training method:	Cordon Spur-pruned
Elevation:	165 feet
Exposure:	Northeastern / Southwestern
Year vineyard planted:	2003
Harvest time:	August
First vintage of this wine:	1999
Bottles produced of this wine:	100,000
Average Wine Age:	15 years

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Stainless steel tanks, Barriques
Length of alcoholic fermentation:	15 days
Fermentation temperature:	61 °F
Malolactic fermentation:	Partial
Fining agent:	Animal based
Type of aging container:	Barriques and Stainless steel tanks
Size of aging container:	225L
Age of aging container:	New to Three Years
Type of oak:	90% French 10% American
Length of aging before bottling:	6 months in Barriques, then stainless steel
Length of bottle aging:	4 months
Prefermentation technique:	skin contact
Time on its skins:	4 hours
Total SO ₂ :	140 mg/L

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.3
Residual sugar:	2.2 g/L
Acidity:	5.8 g/L
Dry extract:	21.7 g/L