



PRODUCER PROFILE

Estate owned by: Cantele Family
 Winemaker: Gianni Cantele
 Total acreage under vine: 124
 Estate founded: 1979
 Winery production: 60,000 Bottles
 Region: Puglia
 Country: Italy

Cantele Teresa Manara Negroamaro 2018

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.

Teresa Manara was the Giovanni Battista Cantele's wife. The sons Augusto and Domenico wanted to dedicate a range of wines to her.

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.

Freshness and varietal expression are the two key elements in Cantele's winemaking style. Winemaker Gianni Cantele starts with the highest quality estate-grown fruit and strives to maintain the fruit's natural aromas and flavors.

TASTING NOTES

Dropped fruit and slow ripening make this wine, another homage to the cousins' grandmother, one of Puglia's most critically acclaimed expressions of Negroamaro. Gently aged in French cask, this modern-style wine never betrays its traditional roots.

FOOD PAIRING

With ripe dark fruit and healthy acidity, it's perfect with a Porterhouse.

VINEYARD & PRODUCTION INFO

Soil composition:	Calcareous and Clay
Training method:	Cordon Spur-pruned Bush
Elevation:	130 feet
Exposure:	Various
Harvest time:	September
First vintage of this wine:	1997
Bottles produced of this wine:	60,000

WINEMAKING & AGING

Varietal composition:	100% Negroamaro
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	7 days
Fermentation temperature:	77 °F
Maceration technique:	Pumpovers
Length of maceration:	12-18 days
Malolactic fermentation:	Yes
Fining agent:	Animal based
Type of aging container:	Barriques
Size of aging container:	225L
Age of aging container:	0-3 years
Type of oak:	French
Length of aging before bottling:	12 months in barrique, additional ageing in stainless steel
Length of bottle aging:	6 months
Prefermentation technique:	Cold soak
Time on its skins:	14-24 hours
Total SO ₂ :	110 mg/L

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.6
Residual sugar:	2.7 g/L
Acidity:	5.8 g/L
Dry extract:	37.2 g/L