

CANTELE

PRIMITIVO PUGLIA IGP

There is perhaps no wine or grape variety more closely associated with Pugliese viticulture than Primitivo, a grape first brought to Italy in the 19th century (around the same time it was introduced in Northern California, where it came to be known as Zinfandel).

TASTING NOTE



Ruby red with delicate garnet undertones.

On the nose, notes of morello and sour cherry and prune.

Floral and spicy notes with a persistent finish.



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FOOD PAIRINGS

Best paired with pizza to pastas topped with red sauce, baked pastas, and even some lighter entrées, also an excellent pairing for seafood dishes as per tuna and swordfish.



VINEYARD & PRODUCTION INFO

Vineyard location: IGT Salento

Vineyard size: various

Green status: sustainable

Soil composition: mostly sandy

Training method: head-trained, pruned-spur cordon

Elevation: 20-40 m asl

Vines/nectare: 4700/5000 Ha

Exposure: various

Vine age: 15-40 y

Harvest time: first week September

First vintage: 1993

Production: 200.000 bottles



WINEMAKING & AGING

Varietal composition: 100% Primitivo

Fermentation container: stainless steel tanks

Maceration technique: must macerates for 6-8 days

Type of aging container: barriques American Oak

Length of aging: 6 months

Length of bottle aging: 2 months



TECNICAL DATA

Alcohol: 14% abv

Residual sugar: 4,5 g/L

Acidity: 5,9 g/L

Dry extract: 35,6 g/L



PRODUCER PROFILE

Estate owned by: Cantele Family

Winemaker: Gianni Cantele

Total acreage of wine: 140 Ha

Winery production: 95.000 cases

Region: Puglia



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