

CANTELE

TERESA MANARA CHARDONNAY SALENTO IGP

Teresa Manara isn't just the name of a Chardonnay and a Negroamaro: Hers is the name of a before and after in our memories. It's a loving homage to a woman, a mother, a wife, our muse and our grandmother. She traveled across Italy during a time when only men were allowed to run businesses. Today, her character and temperament are embodied by our top selections of Chardonnay and Negroamaro, wines that were created by her son Augusto Cantele in the 1990s.

TASTING NOTE



Straw yellow with golden nuances and green tones. Spicy aromas emerge immediately on the nose, giving way to a rainbow of overflowing floral and fruit aromas. Acacia and white flowers together with local and exotic, ripe fruit.



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FOOD PAIRINGS

This wine is extremely generous when it comes to pairing. From intensely flavored seafood to vegetables and white meats and cheeses.



VINEYARD & PRODUCTION INFO

Vineyard location: IGT Salento, Pirelle
Vineyard size: 10 Ha
Green status: sustainable
Soil composition: calcareous, clay
Training method: Guyot
Elevation: 40 m asl
Vines/hectare: 4800 Ha
Exposure: Northeast, Southwest
Vine age: 20 y
Harvest time: mid August
First vintage: 1999
Production: 90.000 bottles



WINEMAKING & AGING

Varietal composition: 100% Chardonnay
Fermentation container: stainless steel tanks
Maceration technique: grapes gently pressed
Must cooled to 10°C
Type of aging container: barriques
Length of aging: 6 months sur lies
Length of bottle aging: 2 months



TECNICAL DATA

Alcohol: 13,5% abv
Residual sugar: 3 g/L
Acidity: 5,4 g/L
Dry extract: 22,4 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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