

# CANTELE

## TERESA MANARA NEGROAMARO 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



Intense ruby red.  
The fruit and floral notes offer a preview of how this wine will evolve on the palate, with ample aromas of ethereal spices and a light minerality.



CANTELE



### FOOD PAIRINGS

Ideal for intensely flavored and structured cuisine, especially dishes with lingering flavors and aromas. Game and ripe, aged cheeses.



### VINEYARD & PRODUCTION INFO

Vineyard location: IGT Salento, Montecalbresi  
Vineyard size: 5 Ha  
Green status: sustainable  
Soil composition: calcareous, clay  
Training method: spurred cordon, head-trained  
Elevation: 40 m asl  
Vines/hectare: 4800  
Exposure: Northeast, Southwest  
Vine age: 7-15 y  
Harvest time: late September  
First vintage: 1997  
Production: 65.000 bottles



### WINEMAKING & AGING

Varietal composition: 100% Negroamaro  
Fermentation container: stainless steel tanks  
Maceration technique: pump over, delestage  
Type of aging container: steel tanks and oak barriques  
Length of aging: 12 months in barriques, 12 months in steel  
Length of bottle aging: 4 months



### TECNICAL DATA

Alcohol: 14% abv  
Residual sugar: 3,5 g/L  
Acidity: 5,6 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



VIAS IMPORTS LTD.

viaswine.com | @viaswine  
875 6th Ave Suite 15 New York,  
New York 10001