

CANTELE

VERDECA PUGLIA IGP

On the heels of Cantele's success with its Chardonnay, it was only natural that the winery would look to native grape varieties of Puglia when it decided to expand its line of whites.

Cantele decided it wanted to create a Verdeca that would be a benchmark for the variety.

TASTING NOTE



Straw yellow with hints of green. Notes of lily, magnolia, juniper, and linden are followed by ripe fruit and seductive herbaceous aromas. Rich finish mirrors its aromas with great balance.



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FOOD PAIRINGS

Best paired with sushi or seafood inspired dishes.



VINEYARD & PRODUCTION INFO

Vineyard location: IGT Salento
Vineyard size: multiple areas
Green status: sustainable
Soil composition: calcareous, clay
Training method: Guyot
Elevation: 200-350 m asl
Vines/nectare: 5000 Ha
Exposure: various
Vine age: 10-35 y
Harvest time: mid September
First vintage: 2014
Production: 40.000 bottles



WINEMAKING & AGING

Varietal composition: 100% Verdeca
Fermentation container: stainless steel tanks
Maceration technique: cold soak
Type of aging container: stainless steel tanks
Length of aging: 2-4 months sur lies
Length of bottle aging: none



TECNICAL DATA

Alcohol: 12,5% abv
Residual sugar: 3,5 g/L
Acidity: 5,5 g/L
Dry extract: 20,6 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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